

MARKET



\$25 Three Course Prefix Menu

Ask your server for today's fresh choices

**PRINT
DATE**

02.02.2017

SNACKS

POPCORN | 4
Butter & Truffle Salt

DEVILED EGGS | 5
Dungeness Crab | Salmon Roe

SPICY NUTS | 5
Mixed Nuts | Spicy Seasoning

HOUSE BAKED BREADS | 5
Butter | Salt

MAPLE BISON JERKY 8
Alberta Bison | Peppered Maple Syrup

FRIES | 8
Golden Crispy Potato | House Made Aioli & Ketchup

BRUSSEL SPROUTS | 8
Fried Brussel Sprouts | Smoked Paprika Aioli | Feta

MARKET BASKETS

ROOT VEGETABLE CHIPS | 8
Sweet Potato, Beet & Celery Chips | Garlic & Onion Dip

CHORIZO POPPERS | 12
Puff Pastry | Rosemary Honey Glaze

SHRIMP | ½ Dozen 12 / Chef's Dozen 20
MARKET Cocktail sauce

***COMBINE ALL 3 & MAKE IT A PLATTER | 28**



Most of our menu can be made Gluten Free. However, please be advised that MARKET does use Gluten ingredients in our kitchen.



Ocean Wise

Executive Chef Evan Robertson | Sous Chef Emily Truman

STARTERS

OYSTERS | 3.5 PER
Mignonette | Horseradish | Hot sauce

MARKET SOUPS | 12 (Rotating)
Foraged Mushroom Soup with Mushroom Pastry Tart
Smoked Tomato Soup with Grilled Cheese Bite
Hardy Chicken Soup with Rice Dumpling

MARKET SALAD | 14
Mixed greens | Candied Walnuts | Dried Cranberries | Potato Sticks | Maple Vinaigrette | Feta

SMOKED REUBEN POTATO SKINS | 15
Smoked Alberta Bison | Swiss Cheese | Purple Kraut | Crispy Potato Skins

FLATBREAD | 16
MARKET Maple Bacon | Caramelized Onion | Oven Roasted Tomato Sauce | Goat Cheese

KFC | 16
Korean Fried Okotoks Chicken Wings | Kim Chi | Korean Dip | Cultivated Micro Greens

TACOS | 16*
Confit Duck or Confit Chicken or Crispy MARKET Fish
Corn Tortilla | Spicy Coleslaw | Smoked Onion Salsa Verde | Crème
*Tuesday enjoy \$3 Tacos until 6pm

CRAB CORN DOGS | 16
Dungeness Crab | Market Condiments

GNOCCHI | 16
Hand Rolled Gnocchi | Romano Cream Sauce | Cultivated Micro Greens |

POUTINE | 16
Golden Crispy Potato Fries | Pulled Duck Confit or Chicken Confit | Juniper Jus | Cheese Curds | Cultivator Micro Greens

DUCK & WAFFLES | 17
Crispy Duck Wings | Blueberry Waffle | Serrano Coleslaw | Truffle Maple Syrup

MUSSELS & BEER | 18*
Blue Buck Ale Broth | Salt Spring Mussels | Smoked Pickled Serrano's | Sour Dough Bread | Butter
*Wednesday enjoy a Blue Buck beer on the house!

LUNCH MAINS

PULLED PORK SANDWICH | 16
4K Farms Alberta Pork | MARKET BBQ Sauce | Spicy Coleslaw | Potato Bun | MARKET Salad

SAUSAGE & BISCUITS | 16
MARKET Sausages | Herb & Cheddar Tea Biscuits | Onions & Peppers | MARKET Grainy Dijon Mustard | MARKET Salad

HAND ROLLED PASTA | 21
Chefs Daily Inspiration

FRIED CHICKEN SANDWICH | 17
Crispy Okotoks Chicken | House Pickles | Lettuce | MARKET Mac Sauce | Focaccia

SMOKED BISON REUBEN | 17
Smoked Alberta Bison | Purple Kraut | Swiss Cheese | MARKET Grainy Dijon Mustard | Pepper Pickle | Sourdough

BURGER | 21
TopGrass Alberta Beef | Bacon | Heirloom Tomato | Gouda | House Pickles | Ball Park Mustard | Aioli | Golden Crispy Potato Fries | Salad

SMOKED SALMON SANDWICH | 17
MARKET Smoked Gravlox | Lemon Yogurt | Cucumber | Thin Red Onion | Crispy Capers | Wasabi Nasturtium | Toasted Dill Biscuit

*MAKE ANY OF OUR SANDWICHES INTO A