

MARKET



PRINT
DATE
10.06.2017

SNACKS

OYSTERS | 3.5 PER

Mignonette | Horseradish | MARKET Hot Sauce
*Wednesday Enjoy \$2 Oysters All Day

STOVE TOP POPCORN | 5

Bacon Fat | Truffle

HOUSE BAKED BREADS | 7

Flavored Butter | Salt

CRACK FRIES | 9

Golden Crispy Potato | Chef's Secret Rub
Fry Sauce

BRUSSEL SPROUTS | 12

Fried Sprouts | Sriracha Aioli | Feta

OLIVES & ALMONDS | 12

Pernod | Orange | Fennel

FARM PLATE | 33

Cured Meats | Artisan Cheese | Mini MARKET
Garlic Loaf | *Fehr Farms* Pickled Vegetables
MARKET Condiments

SIGNATURE DIPS | 2 ea.

Bone Marrow Aioli | Ketchup | Fry Sauce | Smoked
Canmore Ranch | MARKET Hot Sauce



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



All Seafood & Fish is Ocean Wise



For Every Meal Purchased, A Meal Is Given To Those In Need—MealShare

STARTERS

ALBERTA SQUASH SOUP | 10

Kuri Squash | Pumpkin Spiced Creme Fraiche | Bourbon Vanilla
Roasted Pumpkin Seeds | Cultivator Pea Shoot

MARKET SALAD | 15

Mixed Greens | Sunflower Seeds | Dried Cranberries | Cucumber |
Heirloom Tomato | Pickled Watermelon Radish | Cultivator Sunflower
Shoots | MARKET Feta Herb Dressing

+ ADD PRAWNS OR A CHICKEN SUPREME | 8

MUSHROOMS ON TOAST | 15

Foraged Mushrooms | Toasted Sourdough | Truffle Cream | Crispy Duck
Prosciutto | Cultivator Pea Shoots | Dark Yolk Egg

TACOS | 16

Brome Lake Duck Confit, *4k Farms* Pulled Pork or Tuna Poke
Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce
*Tuesday Enjoy \$3 Tacos Until 6pm

STICKY SASKATOON BERRY WINGS | 16

Fried *Lethbridge* Chicken Wings | Smoked *Canmore Ranch* | Heirloom
Carrots & Celery Sticks

CRAB CORN DOGS | 17

Dungeness Crab | Sesame Wakami Salad | Market Condiments

POUTINE | 18

Golden Crispy Potato Fries | *Brome Lake Duck Confit* or *4K FARMS*
Pulled Pork | MARKET Jus | Cheese Curds | Cultivator Pea Shoots

GNOCCHI | 18

Hand Rolled Gnocchi | MARKET Bacon Lardons | Truffle Romano
Cream Sauce | Cultivator Pea Shoots

LOBSTER MAC & CHEESE | 19

Wild Atlantic Lobster | Tarragon Tickler Cheddar Sauce | Shell Pasta
Noodles | Lobster Nage

BEEF TARTARE | 19

Top Grass Tenderloin | Quail Egg Yolk | Shallot | MARKET Mustard |
Capers | Truffle Oil | Crispy Potato Chips



MAINS

BURGER | 22

Brant Lake Wagyu | MARKET Bacon | Heirloom Tomato
Havarti | MARKET Pickle | Ball Park Mustard | Aioli | Golden
Crispy Potato Fries & MARKET Salad

BROXBURN FARM VEGETABLES | 23

Roasted Heirloom Pepper | Vegetable Linguini | Gratin
Feta | Apple Anise Beet Spring Roll | French Beans |
Heirloom Carrots | Orange Crème Fraichè

WILD BOAR LASAGNA | 25

Wild Boar Bolognese | Spinach | Truffle Rosè | Caesar
Salad | Bread

CHICKEN | 28

Brick Roasted *Lethbridge* Chicken Breast | MARKET Lardon |
Kuri Squash Risotto | Pumpkin Seed Pesto | French Beans
Natural Jus

SALMON | 33

Wild *British Columbia* Salmon | Ancient Grain "Pea-laf"
Miso Dashi Broth | Sriracha Frisée Salad

LAMB | 35

EWE-nique Farms Rack of Lamb | Mint Raisin Couscous |
Apricot Labneh | Preserved Lemon & Olive | Pomegranate Jus

DUCK TRIO | 35

Brome Lake Duck | Squash Hash | Kohlrabi Mash | *Okanagan*
Cherry Bacon Jam | MARKET Jus

BISON | 35

Alberta Bison Short Ribs | Maple Apple & Fennel | Herb
Fingerlings | Heirloom Carrots | Saskatoon Berry Jus

DINNER FOR 2 PLATTERS



Chef's Daily Inspirational
Platter for Two - 55

*Thursdays are Date Night at
MARKET, enjoy our Chef's
platter for \$40

Executive Chef Evan Robertson | Sous Chef Emily Truman