

Small Plates

- Asian Style Brussels Sprouts VEG** 10
Soy Vinaigrette, Sesame & Cilantro
- Truffle-Parmesan Fries GF** 8
Truffle Aioli
- Everything Spiced Pretzel Sticks VEG** 10
IPA-White Cheddar Cheese Fondue
- Fried Pickles** 10
Chipotle Dipping Sauce

To Share

- Crispy Avocado-Tuna Roll** 18
Market Place "Ramen Style" Noodles, Sriracha Aioli, Chopped Peanuts
- House Smoked Chicken Wings GF** 15
Celery & Blue Cheese
House Buffalo, Sweet & Spicy or Smokey BBQ
- Crispy Point Judith Calamari** 15
Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon
- Crispy Brussels Sprouts GF** 14
Roasted Garlic Aioli, Dried Cranberries, Crushed Pecans, Maple Reduction
- Blackened "Free Bird" Chicken Nachos GF** 16
Blue Corn Tortilla Chips, VT White Cheddar, Hot Cherry Peppers, Caramelized Onions, Arugula, Guacamole, Truffle Aioli
- Skillet Roasted Filet Mignon "Toast"*** 17
Roasted Mushrooms, Crispy Onions, Arugula, Gorgonzola Demi Glace, Grilled Sourdough Bread
- Crispy Pork Belly GF** 16
Butternut Squash Purée, Arugula, Pecan Gremolata
- Mussels Pot GF*** 16
Garlic, Shallot, IPA, Cream, House Ciabatta Bread
- Crispy Cauliflower Bites** 13
General Tso's Sauce, Toasted Sesame Seeds, Lime
- Braised Beef Short Rib Poutine** 16
Crispy French Fries, Rosemary Gravy, VT White Cheddar
- Mediterranean Sampler GF*** 18
Roasted Garlic Hummus, Tabouleh Salad
House Made Falafel, Feta Cheese, Grilled Naan Bread, Tahini Sauce
- Farm to Table GF** 20
Crispy Brussels Sprouts, Prosciutto di Parma, Burrata, Spiced Fig Jam, Balsamic

Soup & Salads

- Roasted Butternut Squash Bisque GF/VEG** 10
Toasted Pepitas
- Farmhouse Salad GF/VEG** 14
Field Greens, Cucumbers, Butternut Squash, Red Onions, Dried Cranberries, Tangerine Segments, VT Goat Cheese, Brown Sugar-Balsamic Vinaigrette
- Caesar GF*** 13
Romaine Hearts, Shaved Grana Padano Cheese, Croutons, Caesar Dressing
- Tavern Chop Salad VEG** 15
Romaine, Smoked North Country Bacon, Banana Peppers, Cherry Tomatoes, Avocado, Blue Cheese, Crispy Onions, Cilantro-Buttermilk Dressing
- Crispy Buffalo Chicken Salad** 19
Field Greens, Grape Tomato, Red Onions, Cucumbers, Radish, Smoked Bacon, Bleu Cheese Dressing

ADD: Chicken 7 Steak* 12
Salmon* 12, Shrimp 12



TAVERN

FISH

- Skillet Roasted Atlantic Salmon* GF* 22/26**
Butternut Squash Risotto, Shaved Brussels Sprouts, Maple-Bourbon Glaze
- Sesame Crusted Ahi Tuna Loin* 23/29**
Ramen Noodles, Soy Vinaigrette, Avocado-Edamame Salad, Sriracha Aioli
- Beer Battered Fish & Chips 18/24**
Crispy Chatham Bay Cod, Fries, Malt Vinegar, Lemon-Caper Remoulade

Meat & Poultry

- Skillet Roasted French Chicken Breast 19/24**
Fingerling Potatoes, Baby Carrots, Lemon-Herb Pan Gravy
- Sweet & Sticky Beef Short Rib GF 30**
Sticky Rice, Edamame, Shaved Red Cabbage, Korean BBQ Glaze
- Black Peppercorn Crusted Bistro Steak* GF 28**
Parmesan Fries, Black Truffle Aioli
- 12oz Allen Brothers NY Strip* GF* 34**
Roasted Fingerling Potatoes, Crispy Onions, Horseradish Crème

Pasta

- Gluten Free Pasta Available Upon Request For 2*
- Market Place Rigatoni Bolognese GF* 19/25**
Beef & Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan Cheese, Fresh Herb Whipped Ricotta
- Tavern Truffled Mac & Cheese GF* 16/19**
Caramelized Onions, Parmesan-Truffle Bechamel, Bacon-Fat Bread Crumbs

MARKET BOWLS

- Veggie Haystack GF*/VEG 19**
Sticky Rice, Shaved Brussels Sprouts, Butternut Squash, Spiced Chick Peas, Cabbage, Radish, Scallions, Maple-Tahini Citronette, Crispy Leeks
- Sweet & Spicy Crispy Chicken 22**
Sticky Rice, Avocado, Arugula, Radish, Fire Roasted Corn Salsa, Cilantro Lime Crema
- Crispy Dynamite Shrimp 24**
Sticky Rice, Edamame, Red Cabbage, Shredded Veggies, Peanuts, Creamy Spicy-Scallion Sauce
- Ahi Tuna Poke* GF* 25**
Sticky Rice, Cucumber, Avocado, Edamame, Red Cabbage, Sriracha Dynamite Sauce, Crispy Rice Noodles

PLANT BASED



- "Impossible" Nachos GF 18**
Crispy Blue Corn Tortilla Chips, Vegan Mozzarella, Hot Cherry Peppers, Caramelized Onions, Impossible "Beef", Arugula, Vegan Truffle Aioli, Fresh Guacamole
- "Impossible" Bolognese GF* 25**
Impossible "Beef" Sauce, Vegan Mozzarella, Fresh Herbs, Mezze Rigatoni
- Veggie Haystack Bowl GF* 19**
Sticky Rice, Shaved Brussels Sprouts, Butternut Squash, Spiced Chick Peas, Cabbage, Radish, Scallions, Maple-Tahini Citronette, Crispy Leeks
- "Impossible" Burger 18**
Arugula, Avocado, Red Onion, Beefsteak Tomato, Vegan Mozzarella, Vegan Truffle Aioli, Grilled Sourdough Bread

Hand Held

- Served With French Fries*
- SUBSTITUTE: MP Salad 2, Caesar Salad* 2, Truffle Fries 2, Sweet Potato Fries 2, Roasted Butternut Squash Bisque 4**
- Tavern Burger* GF* 15**
Prime House Blend; Lettuce, Tomato, Red Onions, Vermont White Cheddar, Roasted Garlic Aioli, Toasted Brioche Bun
- Truffle Burger* GF* 17**
Provolone Cheese, Roasted Mushrooms, Crispy Onions, Black Truffle Aioli, Toasted Brioche Bun
- Jailhouse Burger GF* 17**
Pepper Jack Cheese, Applewood Bacon, Arugula, Chipotle Aioli, Crispy Onions, Toasted Brioche Bun
- Filet Mignon Cheesesteak Sandwich* 18**
IPA White Cheddar Cheese Sauce, Caramelized Onions, Arugula, Grilled Demi-Baguette
- Korean Fried Chicken Sandwich 16**
Gochujang Glaze, Cabbage Slaw, Quick Pickles, Garlic Mayo, Toasted Brioche Bun
- Mediterranean Chicken "Wrap" 16**
Tabouleh, Crumbled Feta Cheese, Tahini Dressing, Grilled Naan Bread

Gluten Free Roll Available Upon Request for 2.50

TACOS

- Corn Tortillas Available Upon Request*
- Togarashi Spiced Ahi Tuna * GF* 17**
Arugula, Avocado, Sriracha Aioli, Grilled Flour Tortillas
- Blackened Shrimp GF* 17**
Cabbage Slaw, Avocado, Cilantro Lime Crema, Grilled Flour Tortillas
- Mexican Beef Short Rib GF* 16**
Crispy Onions, Crumbled Cotija, Grilled Flour Tortillas

20% Gratuity will be added to parties of 8 or more • \$3 Share Charge for all shared entrees and sandwiches

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server.

WINES BY THE BOTTLE

Bubbles | Rosé

Sparkling	Scharffenberger Brut Excellence, California	65
Sparkling	Roederer Estate Brut, California	75
Sparkling	Roederer Estate Brut Rose, California	85
Champagne	Louis Roederer Brut Premier .375, France	60
Champagne	Louis Roederer Brut Premier, France	110
Rose	Mirabeau "Belle Anne"	38
Rose	Pasqua 11 Minutes	45
Rose	Au Contraire, California	54
Rose	AIX, France	55

White

Vinho Verde	Broadbent, Portugal	30
Gruener Veltliner	Huber "Hugo", Austria	37
Melon De Bourgogne	Marc Bredif Muscadet, France	60
Pinot Grigio	Mason Cellars Three Pears, California	42
Pinot Grigio	Bertani Pinot Grigio, Italy	44
Riesling	S.a. Prum "Essence", Germany	36
Riesling	A To Z Wineworks Riesling, Oregon	52
Chenin Blanc	Sauvion Vouvray, France	45
Albarino	Marques De Cacaes, Spain	52
Sauvignon Blanc	La Petite Perrier, France	32
Sauvignon Blanc	Clos Henri Petit Clos, New Zealand	46
Sauvignon Blanc	Mt. Beautiful, New Zealand	60
Sauvignon Blanc	Mason Cellars Pomelo, California	42
Sauvignon Blanc	Honig, California	60
Sauvignon Blanc	Pascal Jolivet Sancerre, France	65
Pinot Blanc	Trimbach Pinot Blanc, France	48
Chardonnay	Cave De Lugny Macon Villages, France	40
Chardonnay	Alexander Valley Vineyards, California	50
Chardonnay	Girard "Russian River", California	55
Chardonnay	Mount Eden Chardonnay "Edna Valley", California	60
Chardonnay	Au Contraire Russian River, California	68
Chardonnay	Paul Hobbs "Crossbarn", California	80
Chardonnay	Cakebread, California	95
Chardonnay	Flowers, California	110

Red

Pinot Noir	Parker Station, California	45
Pinot Noir	Steele "Writers Block", California	55
Pinot Noir	Ritual, Chile	66
Pinot Noir	Domaine Faively Bourgogne Rouge, France	70
Pinot Noir	Siduri "Russian River", California	85
Pinot Noir	Melville "Estate", California	90
Garnacha	Bodegas Atalaya, Spain	52
Grenache	Famille Perrin Vacqueyras, France	68
Carmenere	Los Vascos Reserve, Chile	50
Sangiovese	Rocca Del Macie Chianti Classico, Italy	48
Sangiovese	Caparzo Brunello, Italy	100
Merlot	Wente Vineyards "Sandstone Estate", California	46
Merlot	Duckhorn "Decoy", California	65
Montepulciano D'abruzzo	Umani Ronchi "Podere", Italy	32
Nebbiolo	Fontanafredda Barolo "Silver Label", Italy	100
Tempranillo	Muga Reserva, Spain	85
Malbec	Crios, Argentina	38
Malbec	Paul Hobbs "Felino", Argentina	68
Blend	Clayhouse "Adobe Red", California	40
Blend	Newton Claret "Skyside", California	60
Blend	Querciabella Mongrana, Italy	68
Cabernet Sauvignon	Broadside, California	50
Cabernet Sauvignon	Foxglove "Paso Robles", California	54
Cabernet Sauvignon	Primus, Chile	60
Cabernet Sauvignon	Annabella, California	64
Cabernet Sauvignon	Born Of Fire "The Burn", Washington State	68
Cabernet Sauvignon	Michael David "Freakshow", California	70
Cabernet Sauvignon	Alexander Valley Vineyards "Organic", California	80
Cabernet Sauvignon	Kenwood "Jack London", California	85
Cabernet Sauvignon	Daou, California	100
Cabernet Sauvignon	Honig, California	125
Syrah	Maison Les Alexandris, France	42
Syrah	Delas Crozes Hermitage "Les Launes", France	50
Pinotage	Mooisplass Estate "The Bean", South Africa	36
Zinfandel	Saldo, California	80

WINES BY THE GLASS

White

Pinot Grigio, Ceccato(IT)	9/34
Pinot Grigio, Riff "Organic" (IT)	10/38
Sauvignon Blanc, Lobster Reef (NZ)	10/38
Sauvignon Blanc, Peter Yealands(NZ)	11/42
Chardonnay, Castle Rock Winery (CA)	9/34
Chardonnay, Mon Frere (Napa)	10/38
Chardonnay, Chalk Hill (Sonoma)	12/46
Reisling, Bex, (Germany)	10/38

Red

Cabernet Sauvignon, Carson Scott (CA)	9/34
Cabernet Sauvignon, Story Point (CA)	12/46
Cabernet Sauvignon, Eagle Glen (NAPA)	14/54
Pinot Noir, Mon Frere (CA)	9/34
Pinot Noir, Kenwood "Yulupa", (CA)	10/38
Pinot Noir, Lincourt Estate (CA)	14/54
Merlot, Santa Carolina Reserve (CH)	9/34
Malbec, Callia (AR)	10/38
Zinfandel, Angry Bunch (CA)	10/38
Red Blend, Farmhouse Red (CA)	9/34
Cotes Du Rhone, Perrin Nature, (FR)	10/38

Bubbles | Rosé

Prosecco Brut, Lunette (IT)	10/46
Rosé, Juliette Provence (FR)	9/34
Rose, Jean-Luc Colombo (FR)	9/34
Rosé, Bonterra (FR)	10/38
Sparkling Rose, Lucient Albrect Brut Rose, (FR)	14/54

Half Bottles

Sauvignon Blanc, Honig, California 2019	27
Chardonnay, Alexander Valley Vineyards, California 2017	24
Rose, Miraval, France 2020	33
Fume Blanc, Grgich Hill Estate, California 2018	36
Pinot Noir, Banshee, California 2018	27
Malbec, Antigal Uno, Argentina	24
Cabernet Sauvignon, St Francis, California	33

Half Bottles Excluded From Wine Promotion



MP TAVERN CLASSIC COCKTAILS

MP Tavern Martini	14
MP GF Vodka, Dry Vermouth Misted Glass, Maytag Blue Stuffed Olives with Jalapeno & Bacon	
MP Bottled Old Fashioned	13
Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Italian Cherry & Orange Peel	
Litchfield Thyme*	13
House Infused Thyme Litchfield Distillery Bourbon, Lemon Juice, Honey Simple Syrup, Egg White, Fresh Thyme	
Ginger Spiced Spritz	13
Sailor Jerry's Spiced Rum, Wild Moon Chai Liqueur, Brown Sugar Simple, Lime Juice, Ginger Liqueur, Club Soda, Fresh Rosemary	
Maple Fashion'd	13
Litchfield Distillery Maple Bourbon, Brown Sugar Simple, Chocolate Bitters, Maple Smoke, Skelton Leaf	
Pomegranate Mule	13
La Pinta Pomegranate Liqueur, Tito's Vodka, Lime Juice, Pomegranate Juice, Ginger Beer, Pomegranate Seeds	
Smoke Show	13
Mezcal, Ancho Reyes, Lime Juice, Agave, Spiced Salt, Dehydrated Lime	
Spiced Pear Martini	13
Tito's Vodka, St. George's Spiced Pear Liqueur, Lemon Juice, Pear Purée, Brown Sugar Simple, Star Anise	