

BABY FIELD GREENS SALAD

grape tomatoes | shaved red onions | Mozzarella | white balsamic vinaigrette | \$6.95

"B.L.T.A." WEDGE SALAD

Iceberg wedge | crisp bacon diced tomatoes | sliced avocado Bleu cheese crumbles | ranch dressing | \$7.95

MARKET CAESAR

Romaine | shaved Parmesan truffle oil croutons | house-made dressing | \$6.95

COLOSSAL SHRIMP COCKTAIL \$2.95 piece

LITTLENECK CLAMS \$2.25 piece

DAILY OYSTERS \$M.P.

CREAM OF ASPARAGUS SOUP creme fraiche garnish | \$5.95

WHITE BEAN & ESCAROLE SOUP shaved Grana Padano \$5.95

ITALIAN ANTIPASTO ASSORTMENT

Prosciutto di Parma | Soppressata | salami chef's selected local cheeses | marinated olives grain mustard | crackers & toast points \$16.95

GARLIC & GORGONZOLA BREAD

roasted piquillo peppers | Gorgonzola | fresh arugula | \$6^{.95}

\$27.95 Easter Brunch Price Fix

Including choice of one libation (or a non-alcoholic fountain drink) one brunch entree, one dessert, and hot coffees and teas. Available from 10:30 am - 2:00 pm.

Libation

BLOODY MARY, MIMOSA, CAPE CODER, SCREWDRIVER, SPRING SANGRIA, BELLINI, MANGO SPARKLER BRUT CHAMPAGNE, OR SELECT ANY OF OUR 12 OZ. DRAFT BEERS

Brunch Entrees

Many of our brunch entrees can be made Gluten-Free by minor substitutions; please ask your server for details.

CLASSIC EGGS BENEDICT

toasted English muffin rounds | honey ham | Hollandaise sauce | breakfast potatoes | asparagus spears

HARVEST ARUGULA SALAD WITH SEARED SCALLOPS

dried cranberries | herb goat cheese fritter | caramelized onions | spiced pistachio | diced apples | cider vinaigrette | pan-seared day boat scallops

STEAK & EGGS

grilled black angus sirloin steak | two eggs-to-order | breakfast potatoes | wheat toast (add \$5.00)

THREE CHEESE OMELETTE*

wild mushroom, piquillo pepper, and artisan cheese filling | breakfast potatoes | wheat toast | choice of crisp bacon or country sausage

Market Burger

brioche bun | American cheese | lettuce | horseradish mayo | tomato | sliced pickles | crisp fries | coleslaw

LOBSTER & CRAB CAKE BENEDICT

poached eggs | crab and lobster cakes | English muffin rounds | asparagus | Hollandaise sauce | breakfast potatoes (add \$3.00)

Belgian-Style Waffles*

seasonal berries | whipped cream | maple syrup

CHICKEN CAESAR SALAD

Romaine lettuce | truffle oil croutons | shaved Parmesan | house-made dressing | grilled chicken

WEST COAST-STYLE TURKEY BURGER

melted Swiss cheese | wasabi ranch | sliced avocado | red onions | Iceberg lettuce | sliced tomatoes | sweet potato fries

Spring Ham Omelette*

honey ham, Cabbot Cheddar cheese, and sauteed spinach filling | breakfast potatoes | wheat toast | choice of crisp bacon or country sausage

CLASSIC FRENCH TOAST*

warm blueberry cobbler struesel topping | vanilla maple creme anglaise

Eggs to Order*

two eggs cooked to order | breakfast potatoes | choice of bacon or sausage | wheat toast

Dessert

KEY LIME PIE Market Grille's version of the classic with strawberry coulis

Fresh Seasonal Berries and Lemon Sorbet

CHOCOLATE PANNA COTTA fresh whipped cream | fresh raspberries

Daily Cheesecake seasonally-inspired & created daily

TRADITIONAL TIRAMISU espresso soaked - lady fingers | mascarpone cheese | shaved chocolate



Easter Brunch Menu



