

Starters

BABY FIELD GREENS SALAD grape tomatoes shaved red onions Mozzarella white balsamic vinaigrette \$6 ^{.95}	COLOSSAL SHRIMP COCKTAIL \$2 ^{.95} piece	ITALIAN ANTIPASTO ASSORTMENT Prosciutto di Parma Soppressata salami chef's selected local cheeses marinated olives grain mustard crackers & toast points \$16 ^{.95}
“B.L.T.A.” WEDGE SALAD Iceberg wedge crisp bacon diced tomatoes sliced avocado Bleu cheese crumbles ranch dressing \$7 ^{.95}	LITTLENECK CLAMS \$2 ^{.25} piece	
	DAILY OYSTERS \$M.P.	
	CREAM OF ASPARAGUS SOUP creme fraiche garnish \$5 ^{.95}	
MARKET CAESAR Romaine shaved Parmesan truffle oil croutons house-made dressing \$6 ^{.95}	WHITE BEAN & ESCAROLE SOUP shaved Grana Padano \$5 ^{.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 <i>(add \$5.00)</i>
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 <i>(add \$3.00)</i>
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

*For your convenience, an 18% Gratuity will be added to all checks.
Kindly notify your server prior to ordering of any dietary restrictions or allergies.
Please no substitutions
*Items are available for children 12 years of age and younger for \$9.95.**