

MARKET ROOST LUNCH MENU

Serving fresh innovative foods w/depth in flavor since 1981



SOUP • Sm Bowl large Bowl **TO GO** • 1 ladle pint quart

SALADS

SEASONED WARMED ROASTED VEGETABLES OVER FIELD GREENS

- baked chevre, black olives, tomato wedges, balsamic vinaigrette, grain flatbread

BABY SPINACH • Granny Smith, honeyed walnuts, dried cranberries, bacon, red onion

TAPAS PLATTER • hummus, roasted veggies, couscous, Greek salad, olives, grain flatbread

CHICKEN BREAST SALAD PLATTER (Tarragon or Rubbed Baked Chicken)

- field Greens, prepared salad dujour & grain flatbread

ORIENTAL SPRING ROLLS • (toasted coconut & shrimp), field greens, fresh fruit, honeyed walnuts, steamed broccoli & Asian vinaigrette

CAESAR SALAD • hand washed Romaine lettuce tossed to order w/our Caesar dressing, parmesan & aged provolone, multigrain croutons Add Rubbed Chicken

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| <ul style="list-style-type: none">• Vinaigrette Dressings (Tomato Dill • White French • Mango • Balsamic • Asian • Greek)• Creamy Dressings (Lemon Parmesan • Honey Curry) |
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CHEF'S SPECIALS

NORMAN'S VEGGIE & GRAIN BURGER

- creamy honey curry dressing, green salad, tomato dill dressing, grain flatbread w/melted cheddar

QUICHE • parmesan crust, Roasted Vegetables or Caramelized Onion & Bacon, Gruyere cheese & custard, green salad or fresh fruit

BAKED FRENCH BRIE • filo pastry wrapped, fruit sauce, Granny apple, green salad or fruit

QUESADILLA WEDGES • Jack, cilantro, scallions, salsa, field greens Add Rubbed Chicken

MARKET BLT BURGER OF THE DAY • brioche roll, condiments & baked fries

SPANAKOPITA • Greek style spinach & feta enveloped in filo w/Greek salad

THAI STYLE PORK WRAP • fresh cilantro, scallions & sweet Thai Chili sauce

BISTRO STYLE PIZZA OF THE DAY • w/dressed field greens

JUMBO LUMP CRABCAKE • savoy slaw, tartar sauce, corn muffin

SANDWICHES

HOT

MAPLE SUGAR CURED HAM BAKE • Anjou pear, honey mustard, Danish Dill Havarti on rye

BLT • tomato, lettuce, maple sugar cured smoked bacon, fresh basil mayo, toasted 12 grain

ROSEMARY FOCACCIA • rubbed chicken breast, provolone, sundried tomato tapenade, spinach

BAKED CROISSANT • French brie, granny smith apple, honey mustard

NEW YORK STYLE CORNED BEEF BRISKET • (seasoned & cured by us)
w/our savoy slaw & Russian dressing on rye

COLD

TARRAGON CHICKEN BREAST salad • field greens, 12 grain bread

MAPLE SUGAR CURED HAM • with/without Swiss, honey/spicy mustard, greens, rye

ROASTED (IN HOUSE) TURKEY BREAST • orange marmalade mayo, greens, 12 grain

MULTI GRAIN FLATBREAD SPECIAL (HUMMUS)

OUR IN HOUSE BAKERY- All DESSERTS Made Here

CHEF/OWNER - Norman Todd (CIA Graduate)
PASTRY CHEF/EVENT PLANNER/OWNER - Carol Todd
CATERING•RESTAURANT•BAKERY FLEMINGTON NJ
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