



MARTA

FINE FOOD & SPIRITS

BRUNCH MENU

Bread & Butter 10

Stone Mills Bakery artisanal bread, house cultured butter, basil oil, sea salt

CRUDI

Tuna Cannoli 23

yellowfin tuna, avocado puree, pistachio, sesame-garlic crust

Yellowtail 22

green apple, pickled ginger, jicama, Calabrian chili, basil, apple-hibiscus sauce

Beef Tartare 26

shallot, roasted beet, pistachio, preserved truffle dressing, aged parmigiano, grilled ciabatta

Oysters Zabaglione 22/ three each

fresh shucked Chesapeake oysters, Maine uni, chives

ANTIPASTI

English Pea Soup 16

English Peas, poached shrimp, whipped ricotta, basil

Baby Arugula Misti Salad 16

baby arugula, haricot vert, cherry tomatoes, garden herbs, white balsamic vinaigrette, shaved ricotta salata

Caesar Salad 18

romaine, baby kale, garlic chips, black pepper-parmesan crisp, herb croutons, caesar dressing

Maine Lobster Salad 28

stracciatella cheese, heirloom tomato, basil, shaved red onion, white balsamic vinaigrette

Saffron Arancini 16

Saffron risotto, fontina cheese, English peas, parmesan zabaglione, shaved parmesan

Sheep's Milk Ricotta 15

truffle honey, toasted pistachio, grilled ciabatta

Foie Gras Terrine 34

cherry compote, preserved stone fruit, gooseberry, green apple, pistachio

Meatballs Arrabbiata 16

veal, pork, and beef meatballs, creamy polenta, black pepper-parmesan crisp, arrabbiata sauce

Prawns Fra Diavolo 26

seared head-on prawns, green garbanzo, cherry tomato, nduja, sauce fra-diavolo, basil

Beet Carpaccio 18

roasted red beets, whipped goats' cheese, truffle vinaigrette, shaved fennel, arugula, gooseberries, hazelnut crumble

PASTA

Spaghetti alla Chitarra Carbonara 29

blue crab, guanciale, miso egg yolk, shaved pecorino

Tagliatelle Tartufo 26

truffle butter, preserved truffles, parmigiano zabaglione

Ziti alla Bolognese 26

beef, veal, and pork bolognese sauce, tomato sauce, parmesan cheese, cream, herb breadcrumbs

Campanelle Zafferano 32

saffron campanelle pasta, Maine lobster, California uni, melted leeks, uni zabaglione

Gnocchi Genovese 27

potato gnocchi, almond-basil pesto, stracciatella cheese, pickled ramps, heirloom tomato bruschetta, garlic chips, basil

Agnolotti dal Plin 29

English pea and ricotta stuffed pasta, ramp butter, lemon, confit green garlic, shaved ricotta salata

Duck and Foie Gras Panzotti 34

duck and foie gras stuffed ravioli, roasted sunchoke, parmesan cheese, saba marinated cherries, sunchoke chips

Risotto Milanese 27

Carneroli rice, saffron brodo, green garbanzo, shaved parmesan, chive

ENTREE

Lemon Ricotta Pancake Soufflé 22

mascarpone mousse, lemon curd, powdered sugar, whiskey barrel aged maple syrup

Smoked Salmon "Rosti" 28

Chesapeake Smokehouse salmon, shredded potato hashbrown, chive cream cheese, lemon, crispy caper, baby arugula, shaved red onion

Butchers Hill Bodega Sandwich 22

fried egg, mortadella, garlic aioli, fontina fonduta sauce, chive, toasted brioche bun, spring mix salad

Soft Scrambled Eggs 25

3 whole eggs soft scrambled, preserved black truffle, shaved fresh truffle, parmigiano zabaglione, chive

Eggs In "Purgatory" 24

3 eggs baked in arrabbiata sauce, creamy polenta, basil, aged parmigiano, grilled ciabatta

Lobster Omelet 49

poached Maine lobster, diced tomato, parmesan cheese, uni zabaglione, Ossetra caviar

Eggs Benedict 24

2 poached eggs, mortadella, grilled ciabatta, parmigiano zabaglione, spring mix salad

Bistecca Y Uvo Salsa Verde 38

Roseda Farm aged skirt steak, 2 eggs any style, cerignola olive salsa verde, grilled ciabatta, spring mix salad

"DA" Burger 22

Roseda Farm dry aged burger patty, garlic aioli, shredded romaine, melted fontina, house pickles, toasted brioche bun, spring mix salad

Chicken Milanese 24

crispy chicken cutlet, tomato sauce, baby arugula, haricot vert, garden herbs, baby heirloom tomato, white balsamic vinaigrette, shaved ricotta salata

Additions

caviar 30
foie gras 30

shaved black truffle 18
prosciutto di parma 18

Consuming raw or undercooked animal foods may increase your risk of foodborne illness.

20% service charge added to all parties of 6 or more.



MARTA

FINE FOOD & SPIRITS

BRUNCH COCKTAILS

marta the butcher 15

ketel one, tomato juice, horseradish, fermented chili, dill, berbere, worcestershire, fresh lemon

english breakfast 15

titos vodka, orange marmalade, lemon simple syrup

afternoon delight

papas pilar dark rum, espresso, spiced cinnamon syrup, mole bitters, cream

15

mimosa hill 13

prosecco with choice of orange, strawberry, pineapple, or cranberry

HOUSE COCKTAILS

barry huckleberry 14

44 north huckleberry vodka, muddled blackberry and blueberry, lemon, simple syrup

the dame 15

barsol pisco, white rum, muddled basil and watermelon, lime, egg white, simple syrup

caprese martini 17

titos vodka, champagne vinegar, campari tomato, honey

ride on the yuzu side 16

roku gin, yuzu, muddled mint, simple syrup

hot blooded 16

espolon blanco, mr.black coffee liqueur, amaretto, passion orange guave juice

pear of sages 17

papas pilar dark rum, pear liquor, kramers aromatique, lime, sage syrup

agave-ghoul 15

fiero serrano tequila, elote liquor, carrot, lime, ginger syrup

ash and oak 18

barr hill 'tom cat' reserve gin, rhubarb amaro, aquavit rinse, tobacco bitters

duck calls 20

epoch rye whiskey washed with foie gras, walnut bitters, cherry, maple cinnamon syrup

DRAFT BEER 8

baltimore blonde halethorpe, maryland, 5.0%

green machine locust point, maryland, 6.2%

stella artois european pale lager, belgium 4.6%

victory prima pils German Pilsner, Pennsylvania 5.3%

local seasonal drafts please ask about our current offerings

SPRITZES 16

all spritzes can be made "spirit free"

don collins' revenge

titos vodka, muddled cucumber and basil, lime, simple syrup, prosecco

ruby slippers

empress 1908 gin, watermelon, lemon, thyme syrup, prosecco rose

raspy apricot

weber ranch vodka, rothman apricot liqueur, muddled raspberry, club soda, prosecco

ZERO PROOF 13

dear stella

cleanco gin, thyme syrup, lemon, grapefruit tonic

golden roots

carrot juice, lime juice, ginger beer, thyme

negroni spagliatta

cleanco gin, roots, giffard aperitif, alcohol removed mionetto prosecco

partake n/a craft beers 8

pale ale or hazy ipa

DESSERT COCKTAILS 15

marta's carajillo

brown butter fat washed espolon reposado, liquor 43, saline, orange bitters

lemon merengue

limoncello, liquor 43, cream, lemon

cocoa noir old fashioned

old forester whiskey, don ciccio & figli cioccolato, mole and orange bitters

pistachio martini

weber ranch vodka, pistachio liquor, amaretto, coconut milk

Marta's Favorites 17

smokey the pear

gracias a dios agave gin, salers aperitif, cocchi americano, green chartreuse elixir

harvest moon

gracias a dios agave gin, salers aperitif, cocchi americano, green chartreuse elixir

don juan

gracias a dios agave gin, salers aperitif, cocchi americano, green chartreuse elixir

amaro flight 24

a selection of the bartender's favorites, and special edition amari