



# MARTA

FINE FOOD & SPIRITS

## BRUNCH MENU

### CRUDI

#### Tuna Cannoli 21

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

#### Yellowtail 20

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

#### Beef Tartare 24

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

#### Oysters 14/ three each

pink peppercorn granita, fresno pepper, chive

*add caviar 25*

### ANTIPASTI

#### Green Strawberry Gazpacho 12

pickled green strawberries, buttermilk granita, strawberry crumble, pickled green almonds

#### Baby Arugula Misti Salad 14

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

#### Caesar Salad 16

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

#### Foie Gras Terrine 28

blackberry compote, pickled beets, arugula, fresh blackberries, port wine sauce

#### Meatballs Cacio e Pepe 14

veal, pork, and beef meatballs, creamy polenta, black pepper-parmesan crisp, cacio e pepe sauce

#### Maine Lobster Salad 24

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

#### Beet Carpaccio 15

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

*add prosciutto di parma 20 months 12*

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

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

### PASTA

#### Spaghetti alla Chitarra Carbonara 23

blue crab, guanciale, miso egg yolk, shaved pecorino

#### Linguini Frutti di Mare 26

clams, mussels, scallops, cherry tomatoes, poached fennel, white wine, uni butter, parsley, shaved botagra

#### Ziti alla Bolognese 24

beef, veal, and pork Bolognese sauce. Tomato sauce, parmesan cheese, cream, herb breadcrumbs

#### Campanelle Zafferano 28

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

#### Gnocchi Sardi Pomodoro 18

Sardinean gnocchi, tomato sauce, basil, aged pecorino sardo

#### Agnolotti dal Plin 24

green garbanzo and ricotta stuffed pasta, confit spring garlic, parmesan, ramp butter, sugar snap peas, spring garbanzos, lemon, chive

#### Duck and Foie Gras Panzotti 28

duck and foie gras stuffed ravioli, morel mushrooms, parmesan, peas, saba poached rhubarb

#### Risotto Milanese 24

saffron brodo, carnaroli rice, aged parmigiano, 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 and spring onion hashbrown, chive cream cheese, lemon, crispy caper, baby arugula, shaved red onion

#### Butcher's Hill Bodega Sandwich 20

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

#### Soft Scrambled Eggs 24

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

#### Eggs In "Purgatory" 22

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

#### Lobster Omelet 55

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

#### Eggs Benedict 22

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

#### Bistecca Y Uvo Salsa Verde 36

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

#### "DA" Burger 45

Roseda Farm dry aged burger patty, garlic aioli, shredded romaine, melted fontina, seared foie gras, pickled ramps, 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



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## BRUNCH COCKTAILS 12

### **marta the butcher**

tito's vodka, tomato juice, fresh horseradish, fermented chili, berbere, worcestershire, fresh lemon

### **the varsity**

mcclintock epiphany vodka, vanilla, cream, orange juice, egg white

### **afternoon delight**

lyon coffee rum, espresso, cinnamon, mole bitters, cream

### **mimosa hill**

prosecco with orange, peach, mango, or passionfruit

## HOUSE COCKTAILS 15

### **southern tea**

baltimore spirits company epoch rye, chamomile tea, wildflower honey, orange bitters

### **moon lion**

lyon dark rum, amargo de chile, lime juice, demerera

### **early bloom**

mcclintock forager gin, hibiscus, earl grey tea syrup, rose water, lemon, egg white

### **wildfire**

vago espadin mezcal, espolon blanco tequila, passionfruit, pineapple, agave

### **english breakfast**

woodford reserve bourbon, curacao, lemon, orange marmalade, orange bitters

### **the don collins**

ketel one vodka, cucumber syrup, lemon, basil, soda

### **espresso lane**

tito's vodka, kafé anmè coffee liqueur, giffard vanille de madagascar, espresso

### **the wilson**

cimarron tequila, coconut milk, lime

## NEGRONIS 15

### **classico**

engine organic italian gin, campari, carpano antica

### **south broadway**

redwood empire pipe dream bourbon, cocchi torino, bruto americano, southern amaro

### **fumar blanco**

el buho mezcal, suze, cocchi americano, bittermens habañero shrub bitters

### **old new world**

mcclintock reserve cognac barrel-aged gin, tempus fugit gran classico, brovo jammy vermouth

## SPRITZES 15

### **fortificata**

aperol, hendrick's gin, prosecco, lemon bitters

### **amalfi coast**

don ciccio & figli limoncello, strawberry syrup, basil, prosecco, club

### **the north fork**

tito's vodka, lavender syrup, lemon bitters, prosecco

### **spiaggia rosa**

tempus fugit gran classico, pamplemousse, rosé brut prosecco

## DESSERT COCKTAILS 15

### **the leone**

woodford reserve bourbon, orange juice bitters, black walnut bitters, amaretto

### **sancho**

mcclintock epiphany vodka, creme de cacao, vanilla liquor, strawberry syrup

### **the final act**

kafé anme, gran manier, orange bitters, egg white, orange zest

### **key lime**

tito's vodka, vanilla, lime, cream, graham cracker

## DRAFT BEER 8

### **guinness blonde**

halethorpe, maryland 5.0%

### **diamondback green machine**

ipa, baltimore, maryland 6.2%

### **smile like you mean it**

lager, williamsport, maryland 5.1%

### **skipjack**

lager, union craft brewing, baltimore, maryland 5.1%

### **local seasonal drafts**

please ask about our current offerings

## CAN BEER 7

### **victory prima pils**

german style pilsner, downingtown, pennsylvania 5.3%

### **allagash white**

belgian style wheat beer, portland, maine 5.2%

### **denizens georgia ave**

peach sour, riverside park, maryland 4.5%

### **manor hill citra splendor**

double IPA, ellicott city, maryland 8.3%

### **oliver bmore**

breakfast stout, baltimore, maryland

### **down east original cider**

austin, texas 5.0%

## ZERO PROOF 13

### **summer jam**

seedlip groove, strawberry syrup, fuji apple juice

### **nojito**

seedlip garden, mint simple, lime, sugar

### **sunset**

non-alcoholic campari, grapefruit juice, orange juice, soda water

### **zen zero**

pineapple, lime, passion fruit, ginger beer

### **cafe amore**

espresso, cinnamon simple syrup, cream