



# MARTA

FINE FOOD & SPIRITS

## BRUNCH MENU

### Bread & Butter 8

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

### 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, grilled ciabatta

*add shaved black truffle 25*

#### Oysters 14/ three each

pink peppercorn granita, fresno pepper, chive

*add ossetra caviar 25*

### ANTIPASTI

#### Asparagus Soup 14

steamed blue mussels, New Jersey asparagus, whipped truffle ricotta, croutons, basil oil, borage

#### 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

#### Arancini Milanese 13

saffron risotto, fontina cheese, arrabbiata sauce

#### Sheep's Milk Ricotta 14

truffle honey, toasted pistachio, grilled ciabatta

#### Foie Gras Terrine 28

cherry-rhubarb compote, pickled stone fruit, gooseberry, shaved rhubarb, toasted ciabatta

#### Meatballs Cacio e Pepe 15

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

#### Maine Lobster Salad 24

stracciatella cheese, heirloom tomato, jicama, 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 14*

### PASTA

#### Spaghetti alla Chitarra Carbonara 26

blue crab, guanciale, miso egg yolk, shaved pecorino

#### Tagliatelle Tartufo 25

truffle butter, preserved truffles, parmigiano zabaglione

*add shaved black truffle 25*

#### Ziti alla Bolognese 25

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

#### Garganelli Pesto 24

toasted almond pesto sauce, pickled ramps, marinated tomato, stracciatella cheese, basil, garlic chips

#### Agnolotti dal Plin 27

green garbanzo and ricotta filled pasta, confit young garlic, ramp butter, sugar snap pea, fresh garbanzo bean, lemon, shaved ricotta salata

#### Duck and Foie Gras Panzotti 28

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

#### 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 hashbrown, chive cream cheese, lemon, crispy caper, baby arugula, shaved red onion

#### Butchers 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 fresh truffle, parmigiano zabaglione, chive

#### Eggs In "Purgatory" 22

3 eggs baked in arrabbiata 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 20

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

*add 30% hudson valley foie gras 25*

#### Chicken Milanese 24

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

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

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## BRUNCH COCKTAILS

### **marta the butcher 15**

square one basil vodka, tomato juice, horseradish, fermented chili, pickled ramp juice, berbere, worcestershire, fresh lemon

### **crush floats 15**

tito's vodka shaken with choice of orange, grapefruit, lemon or lime, topped with our vanilla whip, and citrus soda

### **afternoon delight 15**

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

### **mimosa hill 13**

prosecco with choice of orange, peach, strawberry, pineapple, or mango

## HOUSE COCKTAILS 15

### **violetta**

bar hill gin, finocchietto fennel liqueur, lavender honey, lemon juice

### **smokey the pear**

san cosme mezcal, pear syrup, ginger syrup, lime juice

### **caprese martini**

square one basil vodka, white balsamic condimento, honey syrup, muddled tomato, basil oil

### **golden lassie**

tito's vodka, cardamon bitters, golden milk, coconut milk, turmeric, mango puree, lemon juice

### **chamoy paleta**

espolon reposado tequila, chamoy, strawberry, lime juice, agave syrup, habanero bitters

### **last herb**

grey wolf timber sassafras gin, finocchietto, green chartreuse, lime juice, rosemary syrup

### **hana old fashioned**

nikka days japanese whiskey, thyme syrup, lavender bitters

### **montenegro's peak**

gracias a dios agave gin, montenegro amaro, fuji apple, lemon juice, thyme syrup, egg white

## NEGRONIS 15

### **classico**

hendricks gin, campari, carpano antica

### **don juan**

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

### **broadway boulevard**

old line whiskey, carpano antica, bruto americano

### **long shot**

roku gin, amaro nonino, cocchi vermouth di torino

## SPRITZES 15

*all spirits can be made "spirit free"*

### **mint to be a gardener**

square one basil vodka, mint syrup, lime juice, prosecco, elderflower tonic

### **rhuby slippers**

sfumato rhubarb amaro, strawberry, fuji apple, prosecco

### **the bitter truth**

tempus gran classico, grapefruit liqueur, rosemary, grapefruit juice, prosecco

## ZERO PROOF

### **dear stella 13**

cleanco gin, pear syrup, lemon juice, thyme, elderflower tonic

### **pina piro 13**

cleanco tequila, pineapple, ginger, lime juice, hot pepper syrup

### **negroni sorriso 13**

cleanco gin, roots divino rosso vermouth, giffard aperitif

### **allora, andiamo! 11**

mionetto sparkling wine

### **partake blonde 8**

n/a craft beer, pale ale or hazy ipa, chicago, illinois

## DESSERT COCKTAILS 15

### **cocoa noir old fashioned**

old line whiskey, don ciccio & figli chocolate, chocolate mole bitters, orange bitters

### **carajillo**

licor 43, baltamaro coffee, fresh brewed espresso

### **pistachio martini**

tito's vodka, pistachio liquor, amaretto, coconut milk

## DRAFT BEER 8

### **baltimore blonde**

blonde ale, guinness high gate brewery, halthorpe, maryland, 5.0%

### **diamondback green machine**

ipa, baltimore, maryland 6.2%

### **stella artois**

european pale lager, belgium 4.6%

### **mr. trashwheel lost python**

session ipa, peabody heights brewery, baltimore, maryland 4.5%

### **local seasonal drafts**

please ask about our current offerings