



MARTA

FINE FOOD & SPIRITS

BRUNCH MENU

Bread & Butter 10

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

CRUDI

Tuna Cannoli 25

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 Scroppino 20/ four each

Chesapeake white stone oysters, limoncello sorbet and prosecco granita

ANTIPASTI

Asparagus Soup 16

steamed PEI mussels, poached asparagus, fingerling potato, truffle ricotta, fingerling chips, 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

Lobster Salad 29

stracciatella, heirloom tomato, jicama, sliced red onion, shaved breakfast radish, basil oil, borage

Arancini Milanese 18

carnaroli rice, fontina cheese, parmesan zabaglione

Sheep's Milk Ricotta 16

truffle honey, toasted pistachio, grilled ciabatta

Foie Gras Terrine 34

Moroccan spices, carrot butterscotch puree, crispy kataifi, pickled blackberry's, shaved breakfast radish, spiced mango chutney, graham cracker streusel, mizuna

Meatballs Arrabbiata 18

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

Cozze Aqua Pazza 24

PEI Blue mussels steamed in white wine, garlic, melted leeks, roasted tomato, with sauce aqua pazza. Served with grilled crostini

Beet Carpaccio 18

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

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 32

blue crab, guanciale, miso egg yolk, shaved pecorino

Tagliatelle Tartufo 28

preserved truffles, parmigiano zabaglione, truffle cream, aged parmigiano

Ziti alla Bolognese 27

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

Campanelle Zafferano 36

poached Maine lobster, cherry tomato, melted leeks, white wine, lobster butter, lemon, lobster zabaglione, fine herbs

Gnocchi Sardi 28

Semolina gnocchetti, toasted almond pesto, stracciatella cheese, tomato bruschetta, pickled ramps, garlic chips, basil

Green Garbanzo and Ricotta Agnolotti 32

green garbanzo beans, ramp butter, confit green garlic, truffled snow peas, 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 28

saffron brodo, green garbanzo beans, carnaroli rice, sun dried tomato conserva, 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 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, parmigiano zabaglione, aged parmigiano, chive

Eggs In "Purgatory" 24

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

Lobster Omelet 55

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

Eggs Benedict 24

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

Bistecca Y Uvo Salsa Verde 42

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 fresh truffle MP

prosciutto San Danielle 18 month 18



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BRUNCH COCKTAILS

afternoon delight 15

brown butter washed rum, mr. black espresso liqueur, cinnamon syrup, heavy cream, espresso

english breakfast 15

woodford reserve bourbon, orange marmalade, simple syrup, lemon juice

marta the butcher 15

titos vodka, tomato juice, lemon juice, black pepper, berbere

mimosa hill 13

orange, cranberry, grapefruit, raspberry, or passionfruit; prosecco

HOUSE COCKTAILS

barry huckleberry 16

44 north huckleberry vodka, muddled seasonal berries, lemon juice

ash & vine 18

cynar, 400 conejos mezcal, cocchi vermouth di torino

the diplomat 16

diplomatico planas, diplomatico mantuano, amaro nonino, dry curacao, giffard orgeat, lime juice

honey, I dew 16

roku gin, honeydew, sage, simple syrup, lemon juice

glasgow underground 17

johnnie walker black, montenegro, vanille de madagascar, oleo sacchrum, lavender/walnut bitters, egg white

smoke signals 15

woodford, smoked honey, lemon

duck calls 20

foie-gras washed epoch rye, rothman and winter cherry liqueur, maple/cinnamon, black walnut bitters

the G.O.A.T. 19

goat cheese washed titos, sage, basil, lemon juice

DRAFT BEER 8

mountain girl, baltimore, md 5.0%

green machine, locust point, md 6.2%

stella artois, european pale lager, belgium 4.6%

victory prima pils, german pilsner, pennsylvania 5.3%

local seasonal drafts: ask about current offerings

SPRITZES 16

all spirits can be made "spirit free"

golden hour fizz

pineapple infused cimmaron tequila, agave, prosecco, lime juice

rhuby slipper

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

petals on pratt

empress elderflower rose gin, giffard lichi-li liqueur, lemon juice, prosecco

ZERO PROOF 13

dear stella

cleanco gin, thyme syrup, lemon, grapefruit tonic

golden roots

passionfruit juice, lime juice, ginger beer, thyme

negroni spagliatta

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

partake n/a craft beers

pale ale or hazy ipa

DESSERT COCKTAILS 17

black forester

old forester bourbon, don ciccio cioccolato, rothman and winter orchard cherry liqueur, churchill's tawny porto, maple syrup, egg white

espresso martini

titos vodka, mr. black cold brew coffee liqueur, vanille de madagascar, espresso

lemon merengue

don ciccio limoncello, licor 43, simple syrup, heavy cream, lemon juice

pistachio martini

diplomatico planas, pistachio liqueur, amaretto, coconut cream

MARTA'S FAVORITES

smokey the pear 15

san cosme mezcal, mathilde poire liqueur, ginger syrup, lime juice

harvest moon 15

woodford reserve bourbon, amargo de chile, cinnamon syrup, apple juice

caprese martini 17

evoo washed titos vodka, honey syrup, champagne vinegar, muddled tomatoes, basil oil, black pepper

agave ghoul 15

fiero habanero tequila, nixta corn liqueur, ginger syrup, passionfruit puree, lime juice

amaro flight 24

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

