



MARTA

FINE FOOD & SPIRITS

Happy Hour

Tuesday–Friday: 4pm–6pm

Available at the bar and patio

SPRITZES 9

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

COCKTAILS 11

classic negroni

hendricks gin, campari, carpano antica

barry huckleberry

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

cocktail of the week

rotating weekly—ask your server or bartender for this week’s feature

HOUSE WINES 8

umani ronchi montepulciano d’abruzzo podere

abruzzo, italy

dawn chorus sauvignon blanc

hawke’s eye, new zealand

paladin prosecco millesemato extra dry

veneto, italy

DRAFT BEER 6

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



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FEATURED DISHES

Bread & Butter 8

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

CRUDI

Tuna Cannoli 10

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

Yellowtail 10

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

Oysters Scroppino 8/ two each

Chesapeake white stone oysters, limoncello sorbet and prosecco granita

Beef Tartare 15

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

ANTIPASTI

Arancini Milanese 10

carnaroli rice, fontina cheese, parmesan zabaglione

Sheep's Milk Ricotta 10

truffle honey, toasted pistachio, grilled ciabatta

Meatballs Arrabbiata 10

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

PASTA

Ziti alla Bolognese 13

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

Campanelle Zafferano 17

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

Risotto Milanese 14

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