

## **APPETIZERS** To start off, try one of our delicious appetizers.

### **Crisp Fried Maryland Crab Cake**

Tender crab cake cooked golden brown and served with fresh cucumbers noodles and red chili lobster mayonnaise. 13

### **Bruschetta Pomodoro**

Italian bread, garlic, melted mozzarella, roma tomatoes, Mediterranean salsa with fresh basil. 10

### **Blackened Chicken Quesadilla**

Cajun chicken, cheddar and mozzarella cheeses, and tomatoes in a tortilla served with sour cream and homemade sweet salsa. 11

### **Calamari**

Flash fried Calamari tossed with a sweet chili sauce and topped with balsamic drizzle. 13

## **SALADS AND SOUPS**

### **Homemade Potato Soup**

Potatoes, vegetables, bacon and our house seasoning blend make this our guest's number one choice  
6 bowl 4 cup

### **Soup of the Moment**

All of our soups are made from scratch in our kitchen and the selection can change at a moment's notice.

Please ask your server about our selections.

6 bowl 4 cup

### **Market Street Salad**

Mesclun mixed greens with red onion, caramelized walnuts with chunky blue cheese tossed in fresh pear dressing topped with a homemade crostini. 11

### **Caesar Salad**

Romaine lettuce, parmesan cheese, classic Caesar dressing with roasted garlic crostini 9

with grilled chicken 14 with grilled salmon 19

### **Blackened or Grilled Chicken Salad**

Tender blackened or grilled chicken breast served atop a bed of fresh mixed greens, tomatoes, mozzarella, provolone, and cheddar cheeses and homemade croutons. 12

### **Goat Cheese Salad**

Medallions of goat cheese with baby mixed greens, tomatoes, pears, caramelized walnut and warm shallots vinaigrette. 15

**Upgrade your salad with  
Grilled Salmon/10, Pan Seared Ahi Tuna/10,  
Grilled Chicken/5 or Grilled Shrimp/7**

### **Hummus**

This Mediterranean favorite blends chick peas, tahini, lemon juice and garlic, along with select house spices, served with warm grilled pita bread, carrots and celery sticks. 9

### **Stuffed Mushrooms**

Fresh mushrooms sautéed in garlic butter, stuffed with seasoned cream cheese, tomatoes and red onion, then baked with parmesan cheese served with bread and drawn butter. 10

### **Sam Adams® Beer Battered Onion Rings**

Hand dipped in our own Sam Adams® beer batter. Deep fried to a golden brown and topped with our homemade roma aioli. 9

*Dressing choices: house made Pear & Bleu Cheese, house made Ranch, French, Honey Mustard, Balsamic Vinaigrette, Italian, Raspberry Vinaigrette, Oil & Vinegar, and 1000 Island.*

### **Summer Salad**

Tender grilled chicken breast served atop a bed of fresh mixed greens, strawberries, cranberries, caramelized walnuts, mozzarella cheese and homemade croutons. 14

### **Cobb Salad**

Ham, turkey, bacon served atop mixed greens with diced tomatoes, diced eggs, cheddar, mozzarella, provolone, and bleu cheeses topped with homemade croutons. 14 Not quite as hungry? Cobb Jr. 11

### **Spinach Salad**

Fresh spinach, red onions, smoked bacon, portabella mushrooms in a warm balsamic dressing topped with shaved pecorino romano cheese and homemade croutons. 15

### **Trio Salad**

Our own homemade Chicken salad, homemade Tuna salad and cottage cheese served with fresh fruit and crackers. 16

### **Black & Bleu Tuna**

Blackened Ahi Tuna steak seasoned and pan seared served on romaine lettuce with gorgonzola, roasted tomatoes, grilled asparagus and red onion. Served with balsamic vinaigrette dressing. 18

### **Asparagus Salad**

Grilled Chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese and red onions. 15

## **BURGERS** *Certified Angus Beef® brand*

### **Build Your Own Burger**

1/2 pound hand cut and grilled to perfection served on an egg bun with lettuce, tomato and french fries. 13  
Build your own burger! Add cheese, mushrooms or caramelized onions for 1 each. Bacon 2.

### **Black and Bleu Burger**

1/2 pound hand cut and grilled, seasoned with Cajun spices and topped with bleu cheese served on an egg bun with lettuce, tomato and french fries. 14

### **Swiss Burger**

1/2 pound hand cut and grilled, topped with sautéed mushrooms, caramelized onions and swiss cheese served on an egg bun with lettuce, tomato and french fries. 14

### **Smokehouse Burger**

1/2 pound hand cut and grilled, topped with smoked bacon, tangy barbecue sauce and cheddar cheese served on an egg bun with lettuce, tomato and french fries. 15

### **Cheesy Bacon Burger with Fried Egg**

1/2 pound hand cut and grilled, topped with smoked bacon, American cheese and fried egg, served on an egg bun with lettuce, tomato and french fries. 15

## **HEALTHY LIVING**

### **Veggie Wrap**

Carrots, celery, mushrooms and red onions sautéed with red wine and wrapped with pepper jack cheese, lettuce and tomatoes. served with seasonal fresh fruit. 8 Add Spicy Chicken 12

### **Grilled Vegetables and Portabella Sandwich**

Seasonal vegetables, bean sprouts and portabella mushrooms on whole wheat bread. Served with fresh fruit. 12

### **Hawaiian Flatbread**

Flatbread topped with honey, pineapple, chopped red onion and ham. Topped with mozzarella cheese and sliced almonds. 11

### **BBQ Chicken Flatbread**

Flatbread topped with grilled chicken, BBQ sauce, mozzarella, pepper jack cheese and red onion 11

### **Mediterranean Flatbread**

Flatbread topped with artichokes, diced tomatoes, black olives, red onions, mozzarella and feta cheese. 11

### **Soup & Salad**

A side garden salad and a bowl of potato or the soup of the moment 9

Upgrade your house salad to a smaller version of one of our specialty salads: Caesar Salad 10

Grilled Chicken, Market Street Salad, Goat Cheese, Summer Salad, Cobb Salad or Spinach Salad 13

### **Soup & 1/2 Sandwich**

A bowl of potato or the soup of the moment and your choice of 1/2 ham and cheese, 1/2 turkey and cheese or 1/2 BLT 10.

Hungry for the whole sandwich? 13

1/2 Tuna Salad or 1/2 Chicken Salad 13

## **SPECIALS AND PASTAS**



### **Jambalaya**

A Market Street favorite. This spicy dish combines rice, chicken, andouille sausage and shrimp with Creole spices in a tangy tomato sauce. 14

### **Fettuccini Alfredo**

This tasty dish combines fettuccini with our creamy alfredo sauce, fresh garlic and parmesan cheese. 9  
with chicken 13  
with shrimp 14

### **Chicken and Four Cheese Pasta**

Bowtie pasta, parmesan, romano, mozzarella and Blue cheeses with grilled chicken and bell peppers in our rich cream sauce. 13



### **Thai Chicken Pasta**

Chicken and pasta tossed in our spicy peanut and hoisin sauce with bean sprouts and peanuts, then topped with shaved carrots and green onions. 12

### **Sam Adams® Beer Battered Fish & Chips**

Our popular hand dipped Sam Adams® beer battered Haddock filets served with our home made herb aioli and french fries. 16



**REPRESENTS OUR SPICIER SELECTIONS.**

## **SANDWICHES**

### **Market Street Club**

Fresh turkey, ham, bacon, lettuce, tomato, American and pepper jack cheeses, with mayonnaise on toasted white or wheat bread. Served with chips. 13

### **Grilled Chicken Sandwich**

Tender juicy chicken breast grilled to perfection served on a toasted bun with fries. 12

Ask for our tangy BBQ sauce. Add Cheddar cheese 1

### **Balsamic Chicken Classic Sandwich**

Grilled chicken breast topped with spinach, onion, roasted tomatoes, bacon, goat cheese and warm balsamic dressing. Served on a bun with fries. 15

### **Sam Adams® Beer Battered Fish Sandwich**

Our popular hand dipped Sam Adams® beer battered Haddock filets served on a toasted bun with homemade herb aioli and fries. 16

### **Salmon Sandwich**

8oz Grilled salmon served on a toasted bun with lettuce, tomato, aioli, and fries. 18

### **Tuna Melt**

Our fresh in house tuna salad topped with cheddar, mozzarella, and parmesan cheeses, served warm with mayonnaise on toasted white bread.

Served with chips. 11

### **Tuna Salad Sandwich**

Traditional sandwich made with our fresh house made tuna salad on toasted white bread.

Served with chips. 10

### **Herb Roasted Chicken Salad Sandwich**

Our special light blend of chicken, onion, celery, mayonnaise, walnuts, cranberries and fresh herbs served on whole wheat bread with lettuce and tomato.

Served with chips. 13

### **Maryland Crab Cake Sandwich**

Tender homemade crab cake cooked golden brown and topped with red chili-lobster mayonnaise. Served on a toasted bun with fries. 15

### **Meatloaf Sandwich**

Our own all beef meatloaf blended with spices, served on white toast with sautéed onions, mozzarella cheese and 1000 island. Served with fries. 14

### **Fish Taco**

Three soft taco shells stuffed with baked white fish and topped with chopped lettuce, cheddar and mozzarella cheese. Sprinkled with green onions and served with salsa and sour cream. 13

### **Chicken Taco**

Three soft taco shells stuffed with blackened grilled chicken and topped with chopped lettuce, cheddar and mozzarella cheese. Sprinkled with green onions and served with salsa and sour cream. 12

### **BLT Classic and Fries**

Crispy fried bacon, lettuce and tomato served with mayo on a toasted white bread. Served with fries. 11

## **SIDE OFFERINGS**

**French Fries** 5

**Fresh Fruit** 3

**Grilled Chicken (4oz)** 5

**Add (6oz) Ahi Tuna** 10

**Potato Chips** 1.5

**Blackening** 1

**Applesauce** 1.5

**Cottage Cheese** 2

**Add (8oz) Salmon** 10

**Side Salad** 3

**Loaf of Bread** 3

**Gluten Free Bread** 2

**Gluten Free Bun** 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## The History of Our Building...As We Know It

The historic building you are in was built sometime around 1850. Some books show that it was built as early as 1848 and others as late as 1856. There are many folk tales about the occupancy of the building at that time. On the first floor (currently the Market Street Grille) there was originally a hardware store and coal shop. The second floor housed a buggy shop. There are remnants of an elevator in the back of the building that was used to lift the buggies up to the second floor. The elevator shaft is now used as a stairway to the basement.

Downstairs is a large basement and an adjacent sub-basement. The sub-basement has stonewalls with an arched stone ceiling and a dirt floor. Many think that a brewery once existed in the sub-basement area, and as the rumor goes, the equipment was completely covered with mud during one of Harrison's floods. We have dug down about 3 feet, and have been unable to validate this version of events.

The sub-basement is actually part of an underground tunnel system that once connected some buildings in downtown Harrison with the Whitewater River. The tunnels were used in earlier times to bring in supplies and other products from the Whitewater River. The tunnels may also have been used as part of the Underground Railroad during the Civil War. Supposedly all of the tunnels have all been closed up and ours has been stoned shut.

In 1893, the Independent Order of Odd Fellows (I.O.O.F.) purchased the building and occupied it for approximately 75 years. The Odd Fellows is a civil group that was established to help the community in a discreet manner. In that same year, (1893) the Odd Fellows undertook a major renovation of the building. They changed the main stairway to the second and third floors of the building and raised the roof so the third floor would have 16-foot ceilings. The third floor was used as a ballroom and a special events hall. It is now an art studio and apartment.

The second floor consists of two units. The Odd Fellows used one of the units as a recreational room and kitchen. The Masons used the other unit as a meeting room and still has remnants of the tier management system utilized in addition to a peephole in the door. Both units have been renovated and converted into market rate apartments.

The space that is now the restaurant has been used in many capacities over the last 150 years. Originally a hardware store, it also housed a private home, an insurance office, several bars and restaurants, craft shops, and today home to the Market Street Grille. The first floor was totally razed, the restrooms were moved, the brick exposed in one of the rooms, and new flooring throughout the space. The kitchen had an old barn door in it that was bricked in. We found the original tin ceilings to be in very good condition in both rooms and as a result, we simply painted them. We added the fireplaces. The fireplace in the brick room was where one was originally located. The mirror in the brick room came from a restaurant called PFC Harrison and was used as part of that restaurant's back bar. Originally, the mirror was located in downtown Harrison's old Central Hotel, making the mirror over 100 years old.

In the main dining room one can find an old back bar that was originally located in a Price Hill bar called Lyons Den. We stripped and stained the back bar to bring it back to life. The bookshelf next to the fireplace was once an original side door. Today, there is another building standing next to it.

In the brick room we have several framed items from the original building. These items include a blueprint from the 1893 renovation, an original piece of carpet, wallpaper found in the main dining room, and two outside pictures taken sometime during the late 1800s.

Our restaurant's name even has historical value. When Harrison was first founded, its main street was named Market Street. In the early 1900s, that street was renamed Harrison Avenue. Well, this is our story, as we know it. If you have any updated information, please tell your server or write it on your comment sheet. We are also looking for old pictures of the building's interior or exterior.

We hope you enjoy your dining experience in our historic building.