

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. 10

Bruschetta

Italian bread, garlic, melted mozzarella, roma tomatoes, Mediterranean salsa with fresh basil. 8

Blackened Chicken Quesadilla

Cajun chicken, cheddar and mozzarella cheeses, and tomatoes in a tortilla served with sour cream and homemade sweet salsa. 10

Calamari

Flash fried Calamari tossed with a sweet chili sauce and topped with balsamic drizzle. 10

SALADS AND SOUPS

Homemade Potato Soup

Potatoes, vegetables, bacon and our house seasoning blend make this our guest's number one choice bowl 5 cup 4

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. bowl 5 cup 4

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. 10

Caesar Salad

Romaine lettuce, parmesan cheese, classic Caesar dressing with roasted garlic crostini 8 with grilled chicken 12 with grilled salmon 18

Blackened , 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. Blackened or grilled 11

Goat Cheese Salad

Medallions of goat cheese with baby mixed greens, tomatoes, pears, caramelized walnut and warm shallots vinaigrette. 13

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

Hummus

This Mediterranean favorite blends chick peas, tahini, lemon juice and garlic, along with a few house spices, served with grilled pita bread and a variety of fresh vegetables 8

Stuffed 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.9

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. 7

Summer Salad

Tender grilled chicken breast served atop a bed of fresh mixed greens, strawberries, cranberries, caramelized walnuts, mozzarella cheese and homemade croutons. 12

Cobb Salad

Ham, turkey, bacon served atop mixed greens with diced tomatoes, diced eggs, cheddar, mozzarella, provolone, and bleu cheeses topped with homemade croutons. 13 Not quite as hungry? Cobb Jr. 10

Spinach Salad

Fresh spinach, red onions, smoked bacon, portabelo mushrooms in a warm balsamic dressing topped with shaved pecorino romano cheese and homemade croutons. 13

Trio Salad

Our own homemade Chicken salad, homemade Tuna salad and cottage cheese served with fresh fruit and crackers. 13

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 Italian Balsamic Vinaigrette dressing. 16

Asparagus Salad

Grilled Chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese and red onions. 12

**Upgrade your salad with
Grilled Salmon or Pan Seared Ahi Tuna**

BURGERS *Certified Angus Beef® brand*

Build Your Own Burger

1/2 pound hand cut burger grilled to perfection served on an egg bun with lettuce, tomato and french fries 11
Build your own burger! Add cheese, bacon, mushrooms or caramelized onions for .75 each.

Black and Bleu Burger


1/2 pound hand cut burger grilled and seasoned with Cajun spices and topped with bleu cheese served on an bun with lettuce, tomato and french fries. 12

Swiss Burger

1/2 pound hand cut burger grilled and topped with sautéed mushrooms, caramelized onions and swiss cheese served on an bun with lettuce, tomato and french fries. 12

SPECIALS AND PASTAS

 **Taste of Cincinnati Award Winner**


 **Jambalaya**
A Market Street favorite. This spicy dish combines rice, chicken, andouille sausage and shrimp with Creole spices in a tangy tomato sauce. 10

Fettucini Alfredo

This tasty dish combines fettucini with our creamy alfredo sauce, fresh garlic and parmesan cheese 8. with chicken 10 with shrimp 12

Chicken and Four Cheese Pasta

Bowtie pasta, Parmesan, Romano, Mozzarella and Gorgonzola cheese with grilled chicken and bell peppers in a rich cream sauce. 10

 **Thai Chicken Pasta**
Chicken and pasta tossed in a spicy peanut and hoisin sauce with bean sprouts and peanuts, then topped with shaved carrots and green onions. 9

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. 15

Smokehouse Burger

1/2 pound hand cut burger grilled and topped with smoked bacon, tangy barbecue sauce and cheddar cheese served on an bun with lettuce, tomato and french fries. 13

Cheesy Bacon Burger with Fried Egg

1/2 pound hand cut burger grilled and topped with smoked bacon, american cheese and fried egg served on an bun with lettuce, tomato and french fries. 13

HEALTHY LIVING

 **Taste of Cincinnati Award Winner**

Veggie Wrap with Spicy Chicken

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 11

Grilled Vegetables and Portabelo Sandwich

Seasonal vegetables, bean sprouts and portabelo mushrooms on whole wheat bread. Served with fresh fruit. 11

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 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 12 Market Street Salad 12 Goat Cheese 13 Summer Salad 13 Cobb Salad 13 Spinach Salad 13

Soup & 1/2 Sandwich

A bowl of soup of the moment and your choice of 1/2 Ham and cheese, Turkey and cheese or 1/2 BLT 9. with whole sandwich or 1/2 Tuna Salad or Chicken Salad 12

 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. 12

Grilled BBQ Chicken Sandwich

Our tangy BBQ sauce and cheddar cheese are the perfect accompaniment to a tender juicy chicken breast served on a toasted bun with fries. 10

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. 12

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. 15

Salmon Sandwich

8oz Grilled salmon served on a toasted bun with lettuce, tomato, aioli, and fries. 16

Tuna Melt

Our fresh in house tuna salad topped with cheddar, mozzarella, and parmesan cheeses, served warm with mayonnaise on toasted white bread. With chips. 10

Tuna Salad Sandwich

Traditional sandwich made with our fresh inhouse made tuna salad on toasted white bread. Served with chips. 9

Herb Roasted Chicken Salad Sandwich

A light blend of chicken, onion, celery, mayonnaise, walnuts, cranberries and fresh herbs served on whole wheat bread with lettuce and tomato. Served with chips. 10

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. 12

Meatloaf Sandwich *Certified Angus Beef® brand*

Our own *Certified Angus Beef®* brand meatloaf blended with spices, served on white toast with sautéed onions, mozzarella cheese, served with 1000 island and fries. 11

Fish Taco

Three soft taco shells stuffed with backened white fish and topped with chopped lettuce, cheddar and mozzarella cheese. Sprinkled with green onions and served with salsa and sour cream. 12

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

PLEASE TRY OUR POPULAR

SIDE OFFERINGS

French Fries 3	Applesauce 1.5
Fresh Fruit 3	Cottage Cheese 2
Add (4oz) Chicken 4	Add (8oz) Salmon 10
Add (6oz) Ahi Tuna 10	Side Salad 3
Potato Chips 1.5	Loaf of Bread 3
Blackening 1	

SUNDAY BRUNCH

**SUNDAYS 10:30AM - 2:30PM
\$16**

ALL THE TRADITIONAL FAVORITES

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.

Jim Leonard & Brenda Walter & Ed and Paula Eggleston