

Appetizers

CRISP FRIED MARYLAND CRAB CAKES

Tender house made crab cake cooked golden brown, served with fresh cucumber noodles and red chili lobster mayonnaise. 13

BRUSCHETTA POMODORO

Italian bread, garlic, melted mozzarella, 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 sweet chili sweet sauce. 11

HUMMUS

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

BEER BATTERED ONION RINGS

Hand dipped in our own beer batter. Deep fried to a golden brown and topped with our house made roma aioli. 9

CALAMARI

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

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. 10

SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, garlic and a mixture of cheeses served melting hot with warm pita bread. 11

MARKET STREET SAMPLER

Stuffed Mushrooms, Fried Calamari and Bruschetta Pomodoro. 27

Our food is made from scratch in our kitchen. Feel free to modify our menu items to accommodate your dietary needs. The following sauces are made with a gluten base: lobster mayo / lobster sauce / bordelaise / béarnaise / A'jus / beef and pork gravy. The following items are breaded: beer battered fish and onion rings, crab cakes, mango pineapple grouper, steak Diane, liver and onions. The meatloaf contains butter crackers.

Soups and Salads

HOUSE MADE POTATO SOUP

Potatoes, vegetables, bacon and our house seasoning blend make this our guest's number one choice. 6 Bowl 4 Cup

CAESAR SALAD

Romaine lettuce, parmesan cheese, classic Caesar dressing with a roasted garlic Crostini. 9

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. 19

MARKET STREET SALAD

Mesclun mixed greens with red onion, caramelized walnuts with chunky bleu cheese tossed in fresh bleu cheese and pear dressing topped with our roasted garlic crostini . 11

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

GOAT CHEESE SALAD

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

SPINACH SALAD

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

ASPARAGUS SALAD

Grilled chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese and red onions. 16

**Add protein to any salad: grilled chicken 6/
grilled salmon 12/ pan seared ahi tuna 10/
grilled beef tenderloin filet 20**

Steaks—Rib—Pork

BARBECUED PORK LOIN BACK RIBS

Slow cooked and then grilled and topped with barbeque sauce. Served with beer battered onion rings topped with our house made roma aioli. Full rack 45 Half rack 27

Wine Suggestion: Pinot Grigio

STEAK OSCAR *Certified Angus Beef @ brand*

8 ounce filet mignon grilled and placed on top of bordelaise sauce. Then topped with fresh crabmeat, served with our house made mashed potatoes, fresh steamed vegetables and béarnaise sauce. 40

Wine Suggestion: Cabernet

ROASTED PORK LOIN

Tender natural pork loin slow cooked with our special seasoning blend and topped with our mango chutney, served with our house made mashed potatoes and fresh steamed vegetables. 20

Wine Suggestion: Shiraz

NEW YORK SMOTHERED STRIP STEAK *Certified Angus Beef @ brand*

A 10 ounce hand cut New York Strip grilled and topped with melted Monterey cheese, sautéed mushrooms and caramelized onions, served with our house made mashed potatoes, fresh vegetables and natural juice. 35

Wine Suggestion: Chardonnay

FILET MIGNON *Certified Angus Beef @ brand*

8 ounce filet mignon grilled to perfection, served with our house made mashed potatoes and fresh steamed vegetables. 38

Wine Suggestion: Pinot Noir

GRILLED RIBEYE *Certified Angus Beef @ brand*

14 ounce hand cut ribeye grilled to your liking, topped with herb butter and port wine reduction. Served with baked potato and fresh steamed vegetables. 39

Wine Suggestion: Merlot

STEAK DIANE *Certified Angus Beef @ brand*

Twin filet of beef tenderloin with mushrooms in our brandy sauce. Served with house made mashed potatoes and fresh steamed vegetables. 36

Wine Suggestion: Cabernet

Seafood

SMOTHERED PORTABELLO MUSHROOM

A grilled portobello mushroom cap atop mashed potatoes smothered with tender shrimp, roma tomatoes, leeks, sliced mushrooms and spinach in a creamy lobster sauce. 27

Wine Suggestion: Riesling

CRAB CAKE DINNER

We make our crab cakes from scratch with red onion, red peppers, special spices and a touch of vanilla. Cooked golden brown, served with our house made mashed potatoes and fresh steamed vegetables. 29

Wine Suggestion: Chardonnay

SALMON — GRILLED OR WALNUT CRUSTED

8 ounce grilled salmon, garnished with chive infused olive oil and balsamic glaze or encrusted in a sweet crushed walnut blend served with wild rice and fresh steamed vegetables. 27

Wine Suggestion: Pinot Noir

MANGO PINEAPPLE GROUPE

8 ounce skinless grouper filet is a light white fish. Pine nut crusted and fried crisp, served with fresh mango- pineapple salsa, wild rice and fresh steamed vegetables. 26

Wine Suggestion: Pinot Grigio

HADDOCK FLORENTINE

Baked Haddock filet topped with tender shrimp, roma tomatoes, leeks and spinach in a creamy lobster sauce, served with wild rice and fresh steamed vegetables. 29

Wine Suggestion: Pinot Grigio

BAKED HADDOCK

Baked Haddock filet lightly seasoned and served with wild rice and fresh steamed vegetables. 21

Wine Suggestion: Pinot Grigio

All entrees are served with your choice of a garden salad or fresh soup.
Upgrade your side salad. Caesar \$4/ Market Street \$6 / Spinach \$6 / Goat Cheese \$6

Pastas and Rice

JAMBALAYA

A Market Street favorite. This spicy dish combines rice, chicken, Andouille sausage and shrimp with Creole spices in a tangy tomato sauce. 27

Wine Suggestion: Riesling

FETTUCINI ALFREDO

This amazing dish combines fettuccini with our house made creamy alfredo sauce, fresh garlic and parmesan cheese. Garnished with fresh chopped parsley. 19

with chicken 24

with shrimp 26

Wine Suggestion: Chardonnay

EGGPLANT PARMESAN

A generous portion of spaghetti topped with our house made marinara sauce and hand dipped eggplant. 20

Wine Suggestion: Merlot

CHICKEN AND FOUR CHEESE PASTA

Bowtie pasta, Parmesan, Romano, Mozzarella and bleu cheeses with sautéed chicken and bell peppers in our rich cream sauce. 26

Wine Suggestion: Chardonnay

THAI CHICKEN PASTA

Chicken and fettuccini tossed in our house made spicy peanut and hoisin sauce with bean sprouts, peanuts, topped with shaved carrots and green onions. 25

Wine Suggestion: Riesling

PESTO PRIMAVERA

Primavera is Italian for spring. A true classic. Fettuccini tossed with our house made fresh basil pesto sauce and fresh vegetables. 20

Wine Suggestion: Pinot Noir

GOURMET MAC AND CHEESE

Cavatappi pasta in our creamy cheese sauce with mozzarella, pepper jack, goat cheese tossed with grilled chicken, bacon, sundried tomatoes, fresh spinach and red onion. Topped with panko crumbs. Mac and cheese at a new level. 26

Wine Suggestion: Chardonnay

Sandwiches

Choice of one of the following-french fries or cup of soup or side salad.

MARKET STREET CLUB

Fresh turkey, ham, bacon, lettuce, tomato, American and pepper jack cheeses, with mayo on toasted bread. 15

 Represents our Spicier Selections

House Specialties

MEATLOAF

Not just meatloaf, freshly baked meatloaf, all beef blended with spices, topped with a savory beef gravy and ketchup, accompanied with our mashed potatoes and vegetables. 20

Wine Suggestion: Merlot

LIVER AND CARMELIZED ONIONS

Calf liver sautéed with smoked bacon and caramelized onions and served with mashed potatoes and vegetables. 20

Wine Suggestion: Shiraz

PEPPER JACK CHICKEN

Tender 8oz chicken breast, grilled and topped with caramelized onions and pepper jack cheese, mashed potatoes and vegetables. 21

Wine Suggestion: Chardonnay

VEGETABLE NAPOLEON

Grilled eggplant, portobello mushrooms, zucchini, squash, asparagus, roasted bell peppers, and mashed potatoes served with chive oil and roasted red pepper sauce. 22

Wine Suggestion: Merlot

BEER BATTERED FISH & CHIPS

Our popular hand dipped beer battered Haddock filets served with our house made herb aioli and french fries. 22

Wine Suggestion: Pinot Grigio

Side Offerings

Add Chicken 6 (4oz)

Add Ahi Tuna 10 (6oz)

Add Salmon 12 (8oz)

Add Grilled Filet 20 (8oz)

Additional Loaf of Bread 3

Shared Entrée 5

For a Party over six a 20% tip will be added.

All of our food is cooked from scratch and may take longer to prepare.

Please relax and enjoy our atmosphere while we hand-craft your dinner to ensure flavor and freshness.

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

BUILD YOUR OWN BURGER

1/2 pound *Certified Angus Beef*® grilled to perfection served on a bun with lettuce and tomato. 15

Build your own: Add cheese, mushrooms, caramelized onions 1 each, Add bacon 2

CHEESECAKE

Made from scratch this is a rich and creamy New York style cheese cake. Topped with whipped cream. 8

BOURBON PECAN PIE

Truly a classic! Roasted pecans mixed with a secret Kentucky bourbon recipe and served with brown sugar cinnamon ice cream. 9

CRÈME BRULÉE

Perfect blend of cream, sugar and vanilla bean makes this custard a creamy delight. 8

SWEET POTATO MAPLE CHEESE CAKE

Silky smooth cinnamon cheesecake topped with sweet potato spice cake, maple cream cheese icing and caramelized hazelnuts. 9

RUSTIC APPLE TART (please allow 20 minutes)

Made in house with hand cut apples, cinnamon, nutmeg and a touch of sugar baked in a light flaky pie crust. Served with brown sugar cinnamon ice cream. 9

PEACH COBBLER

Our most popular! Tender sliced peaches, nicely spiced and baked in a warm cobbler served with brown sugar cinnamon ice cream. 7

PEANUT BUTTER PIE

Made in house, this creamy filling is loaded in a graham cracker crust and topped with drizzled chocolate and whipped cream. This treat will satisfy your sweet cravings. 7

CHOCOLATE LAVA CAKE

Velvety chocolate cake with a molten fudge center served with brown sugar cinnamon ice cream. 8

BROWNIE SUNDAE

Begin with a warm brownie, a scoop of brown sugar cinnamon ice cream, whipped cream, chocolate drizzle, and top off with a cherry! 8

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.

The space that is now the restaurant has been used in many capacities over the last 170 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 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 some time 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.
