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## DINNER

### RADISHES 7

Fermented Shrimp Butter

### FIELD GREENS SALAD 9

Poached Egg, Crispy Pig Ear

### FARRO SALAD 11

Tomato, Romano Beans

### DUCK LIVER MOUSSE 13

Pickled Cherries, Toast

### HAWAIIAN CEVICHE (a.k.a. POKE) 15

Toasted Seaweed

### SMOKED RICOTTA GNOCCHI 17

Foraged Mushrooms, Spicy Green Pesto

### HAND-ROLLED PAPERDELLE 18

Mussels, Chorizo, Saffron

### WHOLE BROOK TROUT 21

Sambal Oelek

### WHOLE PETIT POUSSIN 24

Salsa Verde

### BERKSHIRE PORK RIBS 20

Ginger Glaze

### HANGER STEAK 24

Chimichurri

### FINGERLINGS 8

Thyme, Smoked Pepper Aioli

### SHISHITO & PADRON PEPPERS 8

Yuzu, Sea Salt Flakes

### HARICOT VERTS 8

Thai Bird Chiles, Peanuts

### FAIRY TALE EGGPLANTS 8

Mint, Champagne Vinegar

### POMMES ALICOT 8

Cabot Clothbound Cheddar

Our food is served family-style: dishes come out of the kitchen as ready. We encourage sharing. We take Visa, Mastercard, Discover and cash. We don't take Amex or prepaid debit cards. We'll split up to 3 cards per table. We don't take reservations. 20% gratuity may be added for parties of 6+. The bathroom is downstairs. Martha is the patron saint of hospitality. Thanks for supporting small producers and regional agriculture. You rock. For more info visit our web site: [marthabrooklyn.com](http://marthabrooklyn.com). We're on Facebook, Twitter & Instagram too. (@marthabrooklyn).



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Our meats are sustainably-raised, hormone & antibiotic-free, our produce is regionally & locally sourced. All condiments, sauces, and syrups are made in-house. Please, no substitutions or changes.

Chefs Andres Valbuena & Tobias Womack



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## BRUNCH

FIELD GREENS SALAD 9  
Poached Egg, Crispy Pig Ear

FARRO SALAD 11  
Tomato, Romano Beans

DUCK LIVER MOUSSE TARTINE 13  
Pickled Cherries

BREAKFAST CHEESEBURGER 14  
Sunny Egg, Maple Syrup

SUNNY EGG & BRISKET HASH 15  
Onion, Pistachio, Spicy Green Pesto

SUNNY EGG & BRAISED GREENS 13  
Tomato, Piment d'Espelette

SUNNY EGG & CORN CRITS 13  
Black Ledge Blue, Salsa Verde

VEGETABLE FRITTATA 15  
Market Vegetables, Cabot Clothbound Cheddar

CAST-IRON PANCAKE 8  
Market Fruit Jam, Smoked Ricotta

BUTTERMILK BISCUITS 8  
Wildflower Honey, Market Fruit Jam

FINGERLINGS 8  
Thyme, Smoked Pepper Aioli

THICK-CUT SMOKED BACON 8

PROSECCO MIMOSA 10

JALAPENO MICHELADA 8

SWITCHEL SHANDY 7

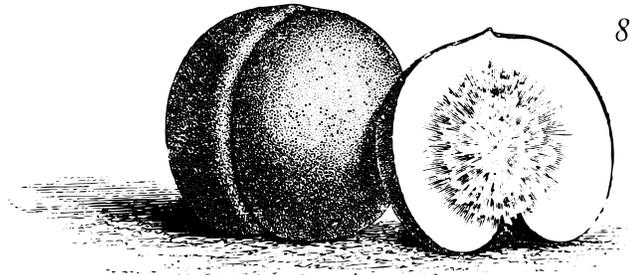
BLOODY BETTY 8

STUMPTOWN COLD BREW 4.5

STUMPTOWN FRENCH PRESS 3.5

ORANGE JUICE 5

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## BEER

**BROOKLYN LAGER 5**  
Brooklyn Brewery, BK, NY  
Flavorful, crisp, well-balanced.

**NARRAGANSETT LAGER 5**  
Narragansett Brewing Co,  
Providence, RI  
Better than Budweiser. (16oz)

**SLY FOX PILSNER 6**  
Sly Fox Brewing Co,  
Phoenixville, PA  
German-style Pilsner.  
Crisp and dry.

**SLY FOX WEISSE 6**  
Sly Fox Brewing Co,  
Phoenixville, PA  
Unfiltered Bavarian-style wheat beer.  
Fruity & funky.

**WHITE RASCAL ALE 6**  
Avery Brewing, Boulder, CO  
Belgian-style white ale, spiced with  
coriander.

**EAST INDIA PALE ALE 5**  
Brooklyn Brewery, BK, NY  
Warm malt, bitter citrus fruit, clean  
finish.

**HOP NOTCH IPA 6**  
Uinta Brewing Co,  
Salt Lake City, UT  
Super smooth & balanced.

**BACK IN BLACK 6**  
21st Amendment, San Francisco, CA  
Black IPA. Subtle, earthy hops  
balanced with rich, dark malts

**SWEET ACTION 7**  
Sixpoint Brewery, BK, NY  
Fruity, creamy & malty with a hoppy  
finish. (16oz)

**LOWER DE BOOM 7**  
21st Amendment, San Francisco, CA  
Barleywine Ale. Full-bodied, caramel  
malt, slight bitter finish.  
(8.4oz, 11.5% ABV)

**LOCAL 2 20**  
(Belgian-Style Dark Abbey Ale)  
Brooklyn Brewery, BK, NY  
Smooth caramel, hints of spice.

**TILTED SMILE 18**  
(Imperial Pilsner)  
Uinta Brewing Co, Salt Lake City, UT  
Thick, malty, grassy & slightly  
floral.

**DOC'S DRAFT CIDER 12**  
Warwick Valley Winery & Distillery,  
Warwick, NY  
Semi-dry, fresh & clean.

## COCKTAILS

**ELDERFLOWER FIZZ 10**  
Prosecco, Elderflower Cordial,  
Fresh Lemon Juice, Grapefruit Bitters,  
Splash of Soda

**GINGER-BYRRH 9**  
Byrrh, Dolin Dry Vermouth, Ginger Syrup,  
Fresh Lemon Juice, Soda

**DOUBLE TROUBLE 9**  
Dolin Dry Vermouth, Cocchi Americano,  
Orange Bitters

**JALAPENO MICHELADA 8**  
Jalapeño Syrup, Lime, Narragansett, Salt Rim

**SWITCHEL SHANDY 7**  
Switchel, Narragansett Lager

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## APERITIFS

**COCCHI AMERICANO**  
**COCCHI ROSA**  
**DOLIN DRY VERMOUTH**  
**CARDAMARO**  
**BYRRH**

8

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## HOUSE-MADE SODA

**FRESH GINGER**  
**VANILLA-ORANGE CARDAMOM**  
**LEMON**  
**LOVAGE**

4

**COMBERG SELTZER 2**

**ICED MOROCCAN MINT TEA 3**

**STUMPTOWN COLD-BREW 4.5**

**STUMPTOWN FRENCH PRESS 3.5**



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We make sodas using our own syrup blends and  
Gomberg Seltzer, the last remaining bottler in NYC.  
Our coffee is provided by Stumptown. Our beer is  
craft and mostly in cans because it stays fresher.

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## SPARKLING

PROSECCO BRUT "CIACOLA," NV 40 / 10  
Tenuta d. Ultimi, Veneto, Italy  
Crisp, dry & bright.

LAMBRUSCO "LABRUSCA ROSÉ," NV 42 / 11  
Lini, Emilia-Romagna, Italy  
Fresh & earthy, fruity but not sweet. Perfect summer sipper.

## WHITE

HOUSE WHITE, NV 30 / 8  
(Vinho Verde) Broadbent, Vinho Verde, Portugal  
Crisp, citric, light & fun with slight effervescence.  
You'll want a carafe after one glass.

"SAVEURS," 2012 38 / 9.5  
(Sylvaner, Auxerrois, Gewurztraminer, Pinot Gris)  
Domaine Binner, Alsace, France  
Floral, silky & round with some minerality. Organic & unfiltered.

GRÜNER VELTLINER RESERVE "STEINACRUND," 2011 38 / 9.5  
Leth, Wagram, Austria  
Grassy & crisp with hints of stone fruit.

"CUVÉE A AMRITA," 2011 40 / 10  
(Chardonnay, Pinot Gris, Riesling, Viognier)  
Anne Amie, Willamette Valley, Oregon  
Lightly effervescent. Highly aromatic & a touch sweet with a dry, tart finish.  
Sustainably produced.

SANCERRE "LES GRIOTTES," 2011 45 / 12  
(Sauvignon Blanc), Elisa Gueneau, Loire, France  
Clean & crisp with subtle fruit, flinty minerality & a citrusy finish.

## ROSÉ

"SECATEURS" ROSÉ, 2013 36 / 9  
(Cinsault, Shiraz, Grenache)  
Badenhorst Family Wines, Swartland, South Africa  
Crisp, dry & tart with a touch of brine & a long citric finish.

## RED

HOUSE RED, NV 30 / 8  
(Cotes du Rhone), Estezargues, Rhone Valley, France  
Smoky red fruit with a bit of acidity & black pepper finish.

COUSIN OSCAR, 2012 36 / 9  
(Cinsault), Domaine Rimbart, Languedoc, France  
Light, easy, summer red. Cherry on the nose & a dry finish.  
Served chilled.

PRIMITIVO, 2010 36 / 9  
Soletto, Puglia, Italy  
Full of sweet, lush fruit. Unoaked with a soft finish.

CORBIERES "FONTANILLES," 2009 38 / 9.5  
(Carignan, Syrah, Grenache)  
Domaine des Deux Anes, Languedoc-Rousillon, France  
Full-bodied and elegant with silky tannins. Unfiltered.

DOLCETTO D'ALBA, 2011 40 / 10  
Sobrero, Piedmont, Italy  
Juicy, black cherry with well-balanced acidity. Sustainably produced.

"SANDOCINO," N/V 45 / 12  
(Cabernet Sauvignon, Syrah, Merlot, Zinfandel)  
Coturri Winery, Sonoma, California  
Ripe, bright, succulent fruit. Organic, unfiltered & sulphite-free.

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The majority of our wines  
are sustainably-produced  
and biodynamic.

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