

631 725 4433

Call to place pick-up orders and for our daily specials

184 DIVISION STREET
(corner of henry street)

SAG HARBOR, NY 11963

OPEN EVERY DAY 7AM-7PM
SUMMER HOURS 7AM-8PM

TAKE-OUT KITCHEN & SPECIALTY MARKET

HARBOR MARKET — AND — KITCHEN

OPEN EVERY DAY

SPRING/SUMMER MENU 2019

HARBORMARKET.COM

All of our meat, seafood, dairy, and eggs are sustainably sourced, organic and local when possible.

Our food is packed to go using sustainable and eco-friendly packaging.

We cater - large and small. Please call or email info@harbormarket.com

Our menu changes daily and seasonally. Call for today's selections.

BREAKFAST

served until 2pm

HARBOR MARKET BREAKFAST SANDWICH 6.95

egg frittata, roasted tomato, fresh greens, dijonaise dressing
add Berkshire ham, farmhouse cheddar cheese, or bacon - \$1 each

ORGANIC CORN TORTILLA 7.95**

black bean purée, fried egg, avocado, pico de gallo, queso fresco

FARM FRESH EGG OMELETTE 9.95

two egg omelette, with mixed greens and fresh fruit
add mushrooms, spinach, or cheddar

AVOCADO TOAST 14.95

grilled sourdough bread, smashed avocado, fried egg, cotija cheese, fresh lime

HARBOR MARKET BREAKFAST BOWL 11.95

scrambled tofu, leeks, tomatoes, quinoa salad, tempeh bacon, avocado

COCONUT YOGURT BOWL 12.95

non-dairy coconut yogurt, house-made granola (gluten free), banana, mixed berries

ORGANIC STEEL CUT OATMEAL 5.75

with pure maple syrup and mixed nuts
add fresh berries - \$1

WAFFLE with mixed berries, maple syrup, fresh butter 10.95

BAGEL WITH SMOKED SALMON 13.95

BAGEL WITH CREAM CHEESE 2.75

choice: plain or scallion cream cheese

FROM THE KITCHEN

after 10am

FISH TACOS (3) 13.95

grilled fish, roasted poblano vinaigrette, avocado, cabbage slaw

FALAFEL 7.50

hummus, pickled turnips, pepperoncini, Israeli salad, tahini sauce
choice: toasted pita or bowl (gluten free)

ORGANIC CHICKEN TENDERS 9.95

panko crusted, honey mustard, with hand cut fries

VEGETARIAN CHILI 12.50

over jasmine rice, cheddar cheese, sour cream

LOBSTER ROLL 19.95

warm buttered lobster, toasted split top bun, swipe of mayo

CLASSIC GRILLED CHEESE 6.95

with hand cut fries
choice: farmhouse cheddar or organic american cheese

HAND CUT FRENCH FRIES 4.50

SOUP OF THE DAY small 4.50 / large 6.50

PASTA OF THE DAY market price

WOOD OVEN PIZZA

after 12pm

homemade **gluten free** crust additional \$4
each additional topping \$1

MARGARITA whole 14.95

San Marzano tomatoes, basil, fresh mozzarella
add baby arugula - \$1 **pizzette 6.00**

PEPPERONI 16.95

dry cured pepperoni, calabrian chili peppers, fresh mozzarella, basil

SWEET ITALIAN SAUSAGE 16.95

caramelized fennel, fresh oregano

WILD MUSHROOM 16.95

panna, fontina, fresh thyme, arugula

VONGOLE 16.95

clams, garlic, sicilian oregano, parsley, parmigiano reggiano,
crushed red chili flakes

SANDWICHES

TURKEY 10.95

all-natural turkey breast with avocado, bacon, balsamic onion marmalade, mayonnaise

SALUMI 10.95

serrano ham, manchego cheese, baby arugula, extra virgin olive oil, sherry vinegar

CLASSIC TUNA SALAD 11.95

pole-caught tuna, mayonnaise, celery

CAPRESE 10.95

tomato, fresh mozzarella, basil purée, balsamic vinaigrette

AVOCADO 10.95

avocado, cashew nut cheese, watercress, basil purée

VEGETARIAN SALADS & PREPARED FOODS

Salads & Prepared Foods change daily and according to availability, call for today's selection

WOOD ROASTED CAULIFLOWER caramelized onions, currants, toasted pine nuts	13.95/lb.	HARBOR MARKET MAC N' CHEESE parmigiano, pecorino, yellow and white cheddar	14.95/lb.
FRENCH GREEN LENTILS pomegranate seeds, toasted marcona almonds, piquillo peppers, sherry vinegar	13.95/lb.	VEGETABLE LASAGNA	15.95/lb.
ORGANIC WHITE QUINOA roasted seasonal vegetables, lemon, olive oil	13.95/lb.	WOOD-ROASTED JUMBO SHRIMP crushed red chili, garlic and olive oil	16.95/half lb.
FARRO red & yellow pepper, carrot, almond, cilantro, rice wine & ginger	13.95/lb.	MISO GLAZED SALMON grilled scottish salmon, miso, lime	33.95/lb.
RAW SALAD bok choy, napa cabbage, cucumber, nicoise olives, feta	13.95/lb.	SALMON CAKES wood-roasted scottish salmon, tartar sauce	10.95 each
STEAMED BROCCOLI toasted garlic chips, lemon, extra virgin olive oil	13.95/lb.	GRILLED ORGANIC CHICKEN KABOBS yogurt, lemon juice, turmeric	17.95/lb.
GRILLED MUSHROOMS balsamic vinegar, olive oil, thyme	19.95/lb.	ROASTED CHICKEN pasture-raised, rosemary, lemon	17.95/lb.
GRILLED LOCAL PEACHES marcona almonds, pomegranate molasses, baby arugula	19.95/lb.	TORTILLA ESPAÑOLA potato and onion omelet	13.95/lb.
LOCAL GRILLED CORN SALAD cherry tomatoes, basil	13.95/lb.	ORZO SALAD feta cheese, roasted peppers, nicoise olives	13.95/lb.
SHISHITO PEPPERS pan-roasted with extra virgin olive oil, sea salt	19.95/lb.	TUNA SALAD wild pole-caught tuna, mayo, lemon	23.95/lb.
HEIRLOOM TOMATO SALAD extra virgin olive oil, fresh basil, sea salt	19.95/lb.	HUMMUS chickpea, tahini, garlic, olive oil, lemon	13.95/lb.
		MARKET SALAD PLATE one plate, your choice of vegetarian salads	13.95/lb.

** This menu item can be cooked to order.
Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

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PASTRIES & DESSERTS

MUFFINS <i>call for today's selection</i> cranberry orange, banana walnut, zucchini, chocolate chip, corn, blueberry crumb, morning glory, bran, strawberry crisp, cherry almond (gf), blackberry lemon (gf), banana walnut (gf), carrot (gf), zucchini chocolate chip (gf), blueberry (gf)	4.50 / gf - 5.00	CROISSANT	3.50
COOKIES chocolate chip, peanut butter (gf), decorated short bread, kitchen sink, oatmeal raisin, flourless chocolate walnut (gf)	2.95 / gf - 3.25	PAIN AU CHOCOLAT	4.00
SCONES blueberry orange, cranberry walnut, strawberry lemon, almond, cherry chocolate chip, fresh peach, pistachio cherry chocolate	4.00	YOGURT & GRANOLA PARFAIT <i>(gluten free)</i> greek yogurt, fresh berries, honey, housemade granola	7.95
BROWNIE	4.00	HOUSE BAKED PIES <i>whole (serves 8)</i>	25 / 30
TAHINI CHOCOLATE FUDGE BROWNIE <i>(gluten free)</i>	5.00	<i>call ahead for today's selection, or place orders in advance</i> choice: apple crumb, cherry, chocolate pecan, key lime, mixed berry, pumpkin, chocolate pudding, coconut custard, peach crumb, banana cream, lemon meringue	
CINNAMON SWIRL CRUMB CAKE	5.00	CHIA SEED PUDDING <i>(vegan) (gluten free)</i> chia seeds, coconut milk, agave, fresh raspberries	7.95
SEASONAL FRUIT COBBLER <i>individual 5.95 / large 19.95</i>		RICE PUDDING <i>(gluten free)</i> arborio rice, organic milk, cream, sugar	6.50
COCONUT ALMOND CAKE <i>(gluten free)</i> <i>slice 6 / whole 36</i> with seasonal fruit		CHOCOLATE PUDDING with whipped cream (gf)	6.50

HOT BEVERAGES

CAPPUCCINO	4.00	5.00
LATTE	4.50	5.00
ESPRESSO	2.50	4.00
AMERICANO	3.00	4.50
MACHIATTO	3.50	4.50
HOT COCOA	4.00	5.00
BREWED COFFEE	1.85	2.75
HOT TEA	1.85	2.75

COLD BEVERAGES

COLD BREWED ICED COFFEE regular or decaf	3.75
ICED TEA jasmine green or black	2.75
HOUSE MADE AGUA FRESCAS	3.75
FRESH PRESSED JUICES <i>seasonal selection</i>	8oz 10.00

SPECIALTY LATTES

	small	large
MATCHA LATTE hot or iced	5.25	6.00
CHAI LATTE hot or iced	5.00	5.75
TUMERIC LATTE hot or iced	5.25	6.00