

Cocina on Market

Seasonally Inspired Mexican Cuisine

Summer Brunch 2018

Thank you for joining us. Before you begin your meal, there are a few things we would like to share with you about our restaurant.

Our menu is created using seasonal ingredients. Therefore, it changes often, based on the season, the weather, and our mood. This keeps things fresh and exciting for our team and for you, our guest. The food and drinks are inspired by our travels throughout Mexico and a passion for Mexican culture and cuisine.

We hope that you enjoy your dining experience. Buen Provecho.

Our Farmers, Artisans, and Foragers

Catoctin Coffee-Lovettsville, VA
City Harvest-Hagerstown, MD
Dave Carmichael-Lovettsville, VA
Fairbrook Farm-Lovettsville, VA

George's Mill Farm-Lovettsville, VA
Merci Mercado-Mexico City, Mexico
Mike Clay-Lovettsville, VA
Moctec-Hyattsville, MD

Pipeline Poultry Farm-Boonsboro, MD
Squire Oaks Farm-Lovettsville, VA
Sweet Fern Farm-Lovettsville, VA
Whiffletree Farm-Warrenton, VA

Please inform your server of any food allergies.

Our food is designed with thoughtful flavor combinations. We kindly request that you refrain from any substitutions.

Brunch Cocktails

Bloody Maria 10
Mimosa 9
Margarita 10
Paloma 10
Tequila Sunrise 11

Soup, Salad & Ceviche

Soup of the Day 6
Summer Greens and Vegetables – Arugula, Radish, Jicama, Cucumber, Pineapple, Mint, Chili Lime Peanuts 9
Veracruz Style Seafood Cocktail* – Octopus, Mussels, Shrimp, Scallops, Tomato, Avocado, Onion, Cilantro, Olive Oil 12

Snacks & Sides For The Table

Churritos 5
Queso Fundido – Crispy Corn Tortillas 10 ... With Chorizo 13
Chips and Salsa 4
Guacamole 10 ... With Grasshoppers 14
Chicharrones – Tajin 3
Vegetable Escabeche 4
Crispy Potatoes – Mole Mixto, Crema, Queso Fresco, Sesame 6
Refried Beans – Queso Fresco 8
Chorizo Sausage Patties 5
Charro Beans – Smoked Pork, Crispy Pork Skin 8

Brunch Stuff

Street Style Tacos (Small 2 to 3 Bites)

- Carnitas – Salsa Verde, Onion, Cilantro, Chilies, Chicharrones 4
- Fried Chicken – Sweet Corn and Pepper Salsa, Chipotle Crema, Basil 4
- Crispy Blue Catfish – Pickled Spring Vegetable Relish, Cilantro, Crema 4
- Chapulines (Grasshoppers) – Avocado, Mole Verde, Lime, Onion 5
- Squash – Peppers, Eggplant, Manchego Cheese, Mole Poblano, Pumpkin Seeds 4
- Mushroom – Charred Scallions, Crema, Queso Cotija, Huitlacoche, Mole Poblano 4

Benedict Tostada* – Braised Pork, Poached Eggs, Chipotle Hollandaise, Black Beans, Potato Hash 16

Tres Leches Pancakes – Blueberry Compote, Sweet Crema, Mint 10

Huevos Rancheros* – Over Easy Eggs, Chorizo, Corn Tortillas, Refried Beans 12

Breakfast Burrito* – Scrambled Eggs, Chorizo, Pinto Beans, Oaxaca Cheese, Avocado, Crema, Mole Negro 16

*The Virginia Dept. of Health has asked that we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.