

**Cocina On Market**  
*Seasonally Inspired Mexican Cuisine*  
**Summer 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 and local 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 our 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  
Fairbrook Farm - Lovettsville, VA  
George's Mill Farm - Lovettsville, VA

Merci Mercado - Mexico City, Mexico  
Mike Clay - Lovettsville, VA  
Moctec - Hyattsville, MD  
PineLine Poultry Farm - Boonsboro, MD

School Hill Farm - Unison, VA  
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.*

*Ceviches*

Yellow Fin Tuna\* - Chipotle, Lime, Radish, Scallion, Jicama, Cucumber 14

Veracruz Style Seafood Cocktail\* - Octopus, Mussels, Shrimp, Scallops, Tomato, Avocado, Onion, Cilantro, Olive Oil 12

*Salads and Soup*

Summer Greens and Vegetables - Arugula, Radish, Jicama, Cucumber, Pineapple, Mint, Chili Lime Peanuts 9

Soup of the Day 6

*Snacks & Sides For The Table*

Chips and Salsas 4

Queso Fundido - Crispy Corn Tortillas 10 ... With Chorizo 13 ... With Poblano Mole & Mushrooms 14

Guacamole 10 ... With Grasshoppers 14

Chicharrones - Tajin 4

Charred Shishito Peppers - Garlic Mojo, Queso Fresco 7

Vegetable Escabeche 4

Crispy Potatoes - Mole Mixto, Crema, Sesame Seeds, Queso Fresco 6

Pinto Beans Charro Style - Smoked Pork, Crispy Pork Skin 8

Refried Black Beans - Queso Fresco 8

Totopos - Black Beans, Tomato & Chipotle Salsa, Guacamole, Crema, Queso 12

*Small Plates Inspired by Street Vendors & Fondas*

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

- Chorizo - Pineapple and Ginger Mojo, Radish, Jicama, Mint 4

- Squash - Peppers, Eggplant, Manchego Cheese, Mole Poblano, Pumpkin Seeds 4

- Lamb Barbacoa - Sweet and Sour Fennel, Mint, Mole Manchamanteles 5

Tostadas and Cemitas

- Chicken Tostada - Fire Roasted Tomato Salsa, Radish, Smoked Pork Pinto Beans, Avocado, Queso, Crema 12

- Mushroom Tostada - Poached Hen Egg, Spring Onions, Mole Poblano, Queso, Crema, Huitlacoche 10

- Roasted Pork Tostada - Al Pastor Salsa, Pineapple, Jicama, Cucumber, Radish, Cilantro 11

- Crispy Chicken Thigh Cemita - Tomatillo Pickles, Asadero Cheese, Crema, Onion, Cilantro 6

- Short Rib Cemita - Jalapeño Pickles, Queso Oaxaca, Black Beans, Chipotle Crema, Avocado 6

*"Give thanks for your food and the joy of living. If you see no reason to give thanks the fault lies in yourself." Tecumseh*

Jason Lage: Chef/Proprietor

Rebecca Dudley: Director of Operations/Proprietor

Tobias Padovano: Chef de Cuisine/Mole Maestro

Trevor Morgen-Westrick: General Manager/Tequila & Mezcal Guru