

# Cocina On Market

## Seasonally Inspired Mexican Cuisine

### Winter 2020

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 & 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 - Manassas, VA  
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.*

#### Snacks

Chips and Salsas 4  
Queso Fundido - Crispy Corn Tortillas 10 ... With Chorizo 13 ... With Mole Poblano & Mushrooms 12  
Guacamole 10 ... Add Grasshoppers 14  
Chicharrones - Tajín 4  
Vegetable Escabeche 3  
Crispy Potatoes - Mole Mixto, Crema, Sesame, Queso Fresco 6  
Heirloom Black Beans - Root Vegetables, Queso Fresco, Scallion 7 ... Add Smoked Pork & Chicharrones 8  
Spanish Rice - Sofrito 5  
Seasonal Salad - Nopales, Chayote, Mixed Greens, Chipotle-Lime Vinaigrette 12

#### Soups - Served by the Quart

Caldo de Mariscos - Octopus, Shrimp, Mussels, Tomato, Winter Vegetables 16  
Caldo de Pollo - Fairbrook Farm Chicken, Cabbage, Potato, Carrot, Celery 14  
Caldo de Verduras - Cabbage, Tomatillo, Potato, Cauliflower, Chayote 12

#### Sandwiches - Served with Crispy Potatoes and Seasonal Pickles

Pulled Pork Adobada Cemita - Pickled Vegetables, Black Beans, Avocado 15  
Fried Blue Catfish Cemita - Chipotle Crema, Pickled Cabbage, Arugula 14

#### Tacos (2 Per Order) - Also Available as Lettuce Wraps

Winter Mushroom - Mole Poblano, Charred Scallions, Crema, Queso Fresco 7  
Charred Brussels Sprouts - Spiced Apples, Crema, Walnuts 7  
Chapulines (Grasshopper) - Mole Verde, Avocado, Jicama, Lime, Cilantro 10  
Fried Blue Catfish - Pickled Cabbage, Cilantro, Chipotle Crema 8  
Baja Shrimp - Pickled Summer Vegetables, Chipotle Crema 10  
Octopus - Mole Manchamantelles, Cucumber & Pepper Salsa, Queso Fresco 12  
Fried Chicken - Sweet Corn Salsa, Basil, Green Chili Salsa, Crema 8  
Carnitas - Salsa Verde, Pickled Red Onion, Cilantro, Chicharrones 8  
Pork Belly Pastor - Pineapple, Pickled Red Onion, Cilantro 10

#### Specialties of the House (Pig Roast Requires 10 Day Advanced Notice/ Duck Requires 72 Hour Advanced Notice)

Whole Suckling Pig - Seasonal Salsas and Accompaniments. Serves 8-10 395  
Agave-Lacquered Whole Duck - Tasting of Moles, Carolina Gold Rice, Heirloom Beans, Tortillas. Serves 2-4 75

*"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: Executive Chef/Proprietor  
Rebecca Dudley: Director of Operations/Proprietor

Tobias Padovano: Chef de Cuisine/Mole Maestro  
Trevor Morgen-Westrick: General Manager/Tequila & Mezcal Guru

\*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.