

# Cocina On Market

## Seasonally Inspired Mexican Cuisine

### Spring 2021

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

Colt Taylor - Willisville, VA

Fairbrook Farm - Lovettsville, VA

George's Mill Farm - Lovettsville, VA

Merci Mercado - Mexico City, Mexico

Mike Clay - Lovettsville, VA

Moctec - Manassas, VA

School Hill Garden - 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 - Tajin 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 - Avocado, Chayote, Jicama, Mixed Greens, Chipotle-Lime Vinaigrette 10

### Soups -

Caldo de Mariscos - Octopus, Shrimp, Calamari, Tomato, Root Vegetables 10

Caldo de Pollo - Fairbrook Farm Chicken, Cabbage, Potato, Carrot, Celery 8

Caldo de Verduras - Cabbage, Tomatillo, Potato, Carrot, Chayote 6

### Tacos (2 Per Order) - Also Available Plated on a Bed of Mixed Greens

Spring Mushroom - Mole Poblano, Charred Scallions, Crema, Queso Fresco 7

Spring Asparagus - Roasted Garlic, Thyme, Almonds, Lemon, Aioli 7

Chapulines (Grasshopper) - Mole Verde, Avocado, Radish, Lime, Cilantro 10

Fried Blue Catfish - Pickled Cabbage, Cilantro, Chipotle Crema 8

Baja Shrimp - Chayote, Cucumber Salsa, Chipotle Crema 12

Calamari - Squid Ink Mole, Preserved Lemon, Parsley, Roasted Garlic Aioli 10

Fried Chicken - Mole Verde, Sweet Corn Salsa, Basil, Crema 8

Carnitas - Salsa Verde, Pickled Red Onion, Cilantro, Chicharrones 8

Pork Belly Pastor - Pineapple, Pickled Red Onion, Cilantro 10

### Platters - Served with Heirloom Black Beans, Spanish Rice & Tortillas

Cochinita Pibil - Yucatan Slow Roasted Pork, Sour Orange, Achiote, Banana Leaf 25

Tacos De Birria - Braised Beef Shank, Fortified Cascabel Chili & Beef Broth 25

### 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 Lage: General Manager/Proprietor

Tobias Padovano: Chef de Cuisine/Mole Maestro  
Steve Smith: Bar Manager

\*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.