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Market Moves In

Monday, May 18, 2009



Market, a delightful new produce-driven bistro in the old Greek Delights space, could be Montclair's first true farm-to-table experience. Owners Joshua Cederbaum and Adi Hecht and chef David Werner source most of their organic fruits and vegetables from sustainable farms in New Jersey and eastern Pennsylvania. The menu, chock full of what's freshest now -- ramps, fiddlehead ferns, shell beans -- is delicious in its pure flavors and simplicity.

Cederbaum, a dog-trainer, and Hecht, who works in finance, jumped at the opportunity to open Market when the Park Street location opened. The New Jersey natives wanted to share the fresh, healthy

food they love with Montclair. Says Hecht: "We knew Montclair would be a great venue for a restaurant serving farmer's market fare."

Chef Werner, recently of Mompou in Newark, crafted a menu of American classics, including a creamy baked macaroni and cheese with cheddar and tangy goat cheese and a moist double-cut pork chop in a sticky-sweet pomegranate-orange glaze. [The Market Plate](#), a choice of one or four vegetables, is the best way to taste what's in season. Dishes that sing include a selection of snappy lemon grilled asparagus, ramps with wild mushrooms, beets with walnuts and peas and smashed fingerling potatoes redolent with butter and fresh herbs.

Another fantastic starter is the napoleon: roasted portobello mushrooms layered with an artichoke, caramelized cipollini onions and a bright pea puree. If you love burgers, try Werner's--a lamb patty (pictured) topped with goat cheese and tarragon-mint pesto. It's a wonderful combination of flavors, and a welcome change from the usual.



Desserts are minimal--cupcake trios from Newark's Art Kitchen and all-natural frozen yogurt. Market's reliance on local fruits and vegetables is what makes it so appealing, along with the diner's bright, country-kitsch makeover. There are painted wooden benches with cushions. The new counter is a serene sea green with the Mother Goose rhyme, "To Market, to market, to buy a fat pig..." scrawled on the side. Baskets of vegetables on display and lacy tablecloths drive the farm theme home.

Market is my new favorite restaurant in Montclair. Not just because it's a casual, quick neighborhood spot or even because the prices are super reasonable. It's because the food tastes really good. And that's all that matters. -- *E. McKenna*

