



**small plates**

Oysters on the Half Shell with Horseradish Cocktail Sauce and Champagne Mignonette ..... 2.50 each  
 Lobster Rolls wrapped in Rice Paper with Asparagus, Avocado, Mango and Basil-Mint Vinaigrette ..... 16  
 Dungeness Crab Cake with Sautéed Corn, Shallots, Peppers, Fine Herbs and Coriander Lime Sauce ..... 15  
 Risotto Cake with Parmesan & Goat Cheese, Sautéed Spinach and Fennel Saffron Nage ..... 13  
 Hawaiian Ahi Tuna Tartare with Fennel Confit, Fried Capers, Chervil, Cucumbers and Citrus Vinaigrette ..... 15  
 Crispy Calamari with Nopales, Fresno Chiles and Two Dipping Sauces ..... 13  
 Blackened Chicken Rolls with Black Beans, Cilantro, Fiscalini Cheddar, Chipotle Glaze and Tomatillo Sauce ..... 12  
 Shrimp Cocktail with Avocado, Cilantro, Tomato and Crispy Corn Tortillas ..... 14  
 Wild Cod Ceviche with Hearts of Palm, Celery, Oregano, Jalapeños and Sliced Avocado ..... 14

**farmer’s ‘market’**

Market Dungeness Crab Louis: Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onion ..... 20  
 Heirloom Tomato and Watermelon Salad, Burrata, Organic Baby Lettuce and Aged Balsamic ..... 12  
 Rice Noodle Chicken Salad with Avocado, Tomato, Crispy Wontons and Cilantro-Citrus Vinaigrette ..... 19  
 Chopped Market Salad with Seasonal Vegetables, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette ..... 10  
 Classic Caesar Salad: Hearts of Romaine, Warm Garlic Croutons and Shaved Parmigiano-Reggiano ..... 11  
 Chef’s Soup Selection ..... Cup .. 5. .... Bowl ..... 8

**“BIG” plates**

Filet Mignon with Parmesan Potato Gratin, Haricot Verts, Porcini Butter and Bordelaise Sauce ..... 24  
 Alaskan Halibut, Baby Summer Squash, Olives, Wild Mushrooms, Garlic Confit and Tomato Basil Vinaigrette .... 22  
 Rosie Organic Chicken Breast with French Finger Ling Potatoes, Cipollini, Wax Beans and Tarragon-Garlic Jus . 19  
 Grilled Duroc Pork Chop, Scallion Mash, Braised Red Cabbage, Apple Compote and Cognac Garlic Jus ..... 21  
 Summer Pasta, Chanterelles, Artichokes, Tomatoes, Snap Peas, Arugula, Parmesan Cheese and Basil ..... 19  
 Day Boat Scallops over Abalone Mushroom Risotto, English Peas, Arugula and Red-Verjus Butter Sauce ..... 23  
 Zinfandel Braised Lamb Shank with Mashed Potatoes, Garlic Sautéed Spinach and Mint Remoulade ..... 23

**American Classics**

Rosie Organic Fried Chicken, Garlic Sautéed Spinach, Warm Jalapeno Cornbread, Mashed Potatoes and Gravy ..19  
 Champagne-Battered Fish n’ Chips: Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries ..... 18  
 Our Famous Mac and Cheese with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs .....14  
 ‘Market’ Burger: 1/2 lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries ..... 13

Sautéed White Corn. . .Garlic Sautéed Spinach. . .Cheddar-Jalapeno Cornbread  
 Heirloom Tomatoes. . .Crispy Onion Rings  
**\$6 each**