



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: 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 Bowl 8

sandwiches

Jalapeño Steak Sandwich: Caramelized Onions, Sautéed Mushrooms, Jack Cheese, and Fries 16
 Lemon Pepper Swordfish Sandwich, Red Onions, Tomato, Avocado, Cilantro Mayo on Sourdough 19
 Grilled Chicken Breast Sandwich with Manchego, Roasted Peppers, Tomato Pesto and Baby Mixed Greens 16
 Panini Grilled Reuben with Gruyere, Sauerkraut, Mustard, Russian Aioli and Onion Rings 15
 Homemade Veggie Burger with Mozzarella, Cucumber, Avocado, Butter Lettuce and Garlic Spinach 14
 Chef’s Daily Soup, Sandwich & Treat 13
 ‘Market’ Burger: ½ lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries 13

“BIG” plates

Grilled Duroc Pork Chop, Scallions Mash, Braised Red Cabbage, Apple Compote and Cognac Garlic Jus 21
 Our Famous Mac n’ Cheese with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs 14
 Champagne-Battered Fish n’ Chips: Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries 18
 Rosie Organic Fried Chicken, Garlic Sautéed Spinach, Warm Jalapeno Cornbread, Mashed Potatoes and Gravy .. 19

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