



## SUNDAY BRUNCH

10<sup>AM</sup>-3<sup>PM</sup>

Mimosa.....10	Freshly Squeezed Juices..... 5
Market Bloody Mary....10	Orange or Carrot
<b>Huevos Rancheros</b> Farm Fresh Eggs, Homemade Tortilla with Oaxaca Queso, Organic Black Beans & Avocado	16
<b>Banana Bread French Toast</b> served with Seasonal Fruit Compote, Applewood Smoked Bacon and Warm Maple Syrup	15
<b>Market Vegetable Omelet</b> with Asparagus, Wild Mushrooms, Caramelized Onions, Spinach and Goat Cheese	16
<b>Chilaquiles</b> Homemade Tortilla Strips, Salsa Verde, Chorizo, Farm Fresh Eggs and Cotija Cheese	14
<b>Benedict</b> Poached Eggs and Canadian Bacon Served Over English Muffin, Chipotle Hollandaise & Country Potatoes	17
<b>Corned Beef and Yukon Gold Potato Hash</b> with Fried Tomato, Poached Farm Fresh Egg and Creamy Spinach	17
<b>Breakfast Slider</b> Scrambled Eggs, Hobbs Bacon, Fiscalini Cheddar, Tomato, Avocado, and Chipotle Mayo, served with Fries	13
<b>Honey Glazed Ham and Fiscalini Omelet</b> Roasted Bell Peppers, Onions and Fresh Guacamole	14
<b>Heirloom Tomato and Watermelon Salad:</b> Burrata, Organic Baby Lettuces and Aged Balsamic	12
<b>Market Dungeness Crab Louis:</b> Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onions	21
<b>Lobster Rolls in Rice Paper</b> with Asparagus, Avocado, Sweet Mango, Pickled Red Onions and Basil-Mint Vinaigrette	16
<b>Homemade Veggie Burger</b> with Mozzarella, Cucumber, Avocado, Butter Lettuce and Garlic Spinach	14
<b>Shrimp Cocktail</b> with Avocado, Cilantro, Tomato and Crispy Corn Tortillas	14
<b>Market Burger:</b> ½ lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries	13
Add Bacon.....1.00	Add Avocado.....1.00
<b>Hawaiian Ahi Tuna Tartare</b> with Fennel Confit, Fried Capers, Chervil, Cucumbers and Citrus Vinaigrette	15
<b>Chopped Market Salad:</b> Seasonal Vegetables, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	10
<b>Classic Caesar Salad:</b> Hearts of Romaine, Warm Garlic Croutons and Shaved Parmigiano-Reggiano	11
<b>A Very Adult Mac n' Cheese</b> with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Hobbs Bacon and Fine Herbs	14
<b>Rosie Organic Fried Chicken,</b> Garlic Sautéed Spinach, Warm Jalapeño Cornbread, Mashed Potatoes and Gravy	19
<b>Champagne-Battered Fish n' Chips:</b> Fresh Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	18