



**SUNDAY BRUNCH**

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

**Mimosa.....10**  
**Market Bloody Mary....10**

**Fresh Squeezed Juices..... 5**  
**Orange or Carrot**

<b>Market Vegetable Omelet</b> with Heirloom Tomato, Mozzarella, Red Onions, Peperoncini Peppers and Fresh Basil	<b>16</b>
<b>Belgian Waffle</b> Topped with Mixed Berries, Honey-Mascarpone Whipped Cream and a side of Chicken Apple Sausage	<b>14</b>
<b>Huevos Rancheros</b> Farm Fresh Eggs, Homemade Tortilla with Oaxaca Queso, Organic Black Beans & Avocado	<b>16</b>
<b>Eggs Benedict</b> with Canadian Bacon, Spinach, Chipotle Hollandaise & Country Potatoes	<b>18</b>
<b>Grilled New York Steak</b> with Hash Browns, Two Eggs Any Style and Fresh Heirloom Tomato Salsa	<b>20</b>
<b>Breakfast Sandwich:</b> Bacon, Heirloom Tomato, Cherry Peppers, Scrambled Eggs, Avocado, Basil Pesto and Mixed Berries	<b>13</b>
<b>Honey Glazed Ham and Fiscalini Cheddar Omelet</b> Sweet Peppers, Scallions and Fresh Guacamole	<b>14</b>
<b>Seasonal Fruit Platter</b> with Organic Lavender Honey and Peach Yogurt dipping Sauce	<b>12</b>

<b>Watermelon and Heirloom Tomato Salad</b> with Burrata, Spicy Toasted Almonds and Tempura Figs	<b>15</b>
<b>Market Dungeness Crab Louis:</b> Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onions	<b>21</b>
<b>Lobster Rolls in Rice Paper</b> with Asparagus, Avocado, Sweet Mango, Pickled Red Onions and Basil-Mint Vinaigrette	<b>16</b>
<b>Hawaiian Ahi Tuna Tartare</b> with Portabella Mushrooms, Black Radish, Chives and Soy-Truffle Vinaigrette	<b>15</b>
<b>Chopped Market Salad:</b> Seasonal Vegetables, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	<b>10</b>
<b>Bay Shrimp Cocktail:</b> Avocado, Cilantro, Tomato and Crispy Corn Tortillas	<b>15</b>
<b>Blackened Chicken Empanada</b> with Black Beans, Avocado, Lime Sour Cream and Queso Fresco	<b>13</b>
<b>Crispy Rock Shrimp and Calamari</b> Green Beans, Fennel, Caper Berries Citrus Aioli	<b>15</b>

**Chef's Soup Selection Cup. . . . 5 Bowl. . . . 8**

<b>Market Burger:</b> ½ lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries	<b>13</b>
<b>Homemade Veggie Burger</b> with Mozzarella, Cucumber, Avocado, Butter Lettuce and Garlic Spinach	<b>14</b>
<b>A Very Adult Mac n' Cheese</b> with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Hobbs Bacon and Fine Herbs	<b>14</b>
<b>Rosie Organic Fried Chicken,</b> Garlic Sautéed Spinach, Warm Jalapeño Cornbread, Mashed Potatoes and Gravy	<b>19</b>
<b>Champagne-Battered Fish n' Chips:</b> Fresh Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	<b>18</b>