



small plates

Oysters on the Half Shell with Horseradish Cocktail Sauce and Champagne Mignonette.....	2.50
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	14
Blackened Chicken Empanada with Black Beans, Avocado, Lime Sour Cream and Queso Fresco	13
Hawaiian Ahi Tuna Tartare with Portabella Mushrooms, Black Radishes, Chives and Soy-Truffle Vinaigrette	15
Crispy Calamari: Fresno Chiles, Nopales and Two Dipping Sauces	13
Pepper-Crusted Filet Mignon Medallions, Truffle Shoestring Fries, Red Endive and Aged Balsamic	16

farmer's 'market'

Market Dungeness Crab Louis: Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onion	21
Organic Roasted Beets: Fried Goat Cheese, Mache, Capers, Pickled Red Onions, Seasonal Citrus and Balsamic....	14
Sesame-Soy Chicken Salad: Baby Shitakes, Bean Sprouts, Roasted Peanuts, Snow Peas, Bell Peppers & Tot Soy....	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	12
Chef's Soup Selection Cup. . . . 5 Bowl. . . . 8	

"BIG" plates

Filet Mignon with Parmesan Potato Gratin, Roasted Asparagus, Porcini Butter and Zinfandel Glaze.....	25
Wild Coho Salmon on Wild Mushroom Risotto with Pea Sprouts, Crispy Parmesan and Madeira Butter Sauce	23
Day Boat Scallops with Root Vegetable Puree, Bacon, Sautéed Chard, Garlic Chips and Pomegranate Sauce	23
Organic Chicken Breast with Creamy Polenta, Wild Mushrooms, Brussels Sprouts, Rosemary Glaze	20
Zinfandel Braised Lamb Shank with Mashed Potatoes, Garlic Sautéed Spinach and Mint Remoulade	24
Penne Pasta Bolognese with Fresh Basil, Shave Parmesan and Grilled Garlic Focaccia	20

American Classics

Organic Fried Chicken, Garlic Sautéed Spinach, Warm Jalapeño Cornbread, Mashed Potatoes and Gravy	19
BBQ Glazed Baby Back Ribs with Onion Rings and Coleslaw	21
Champagne-Battered Fish n' Chips: Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	18
Our Famous Mac n' Cheese with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs	14
"Market" Burger: 1/2 lb. Niman Ranch Beef, Fiscalini Cheddar, Grilled Sweet Onions and Fries	14

Braised Brussels Sprouts . . . Garlic Sautéed Spinach . . . Cheddar-Jalapeño Cornbread
Crispy Onion Rings. . . Truffle Garlic Fries

\$ 6