



Water Is Precious. Available Upon Request

Oysters on the half shell.....3.00 each

Chipotle Braised Pork Belly Sweet Potato Puree, Braised Red Cabbage and Caramelized Apple	15
Lobster Rolls Wrapped in Rice Paper Papaya, Avocado, Asparagus and a Basil-Mint Dipping Sauce	17
Fried Green Zebra Tomatoes Served with Romesco Almond Sauce	13
Dungeness Crab Cake Sautéed French Beans, Avocado Puree and Coriander-Lime Butter	17
Pepper-Crusted Steak Medallions Truffle Shoestring Fries, Garlic Chips, Grilled Endive and Aged Balsamic	16
Crispy Calamari Summer Chiles, Nopales, Chipotle Aioli and Avocado Tomatillo Dipping Sauce	13
Ceviche Citrus Cured Wild Salmon with Avocado, Tomato, Cilantro, Hearts of Palm and Tostaditas	15
Ahi Two Ways Tartare with Portabella Mushrooms in a Soy Truffle Vinaigrette / Spiced Seared on a Brioche Crostini	16

Farmer's Market

Green Goddess Iceberg Wedge Point Reyes Blue, Red Radish, Green Apples, Candied Walnuts and Crispy Onions	14
Classic Caesar Salad Hearts of Romaine, Garlic Croutons and Shaved Parmigiano-Reggiano	13
Dungeness Crab Louis Avocado, Boiled Egg, Nicoise Olives, Cherry Tomatoes and Pickled Red Onions	22
Chef's Garden Heirloom Tomato and Watermelon Salad Cipollini, Fresh Mozzarella, Basil and Spicy Almonds	17
Chopped Market Salad Seasonal Vegetables, Bacon, Blue Cheese, Eggs, Avocado, and Mustard Vinaigrette	13
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	19

Big Plates

Hanger Steak Parmesan Potato Gratin, Haricot Vert with Bordelaise Sauce and Porcini Butter	26
Alaskan Halibut Potatoes, Olives, Zucchini, Asparagus, Chanterelle Mushrooms and Heirloom Tomato Vinaigrette	26
Rosie Organic Chicken Breast Marble Potatoes, Artichokes, Bell Peppers, Spinach, Arugula and Mustard Jus	20
Summer Vegetable Pasta Heirloom Tomato, Summer Squash, Green Garlic, Snap Peas, Manchego and Mizuna	20
Braised Short Ribs Truffle Garlic Mashed Potatoes, Asparagus and Zinfandel Glaze	32
Sonoma Rack of Lamb Tomato Mint Couscous, Asparagus, Fennel, Olives, Wild Mushrooms, and a Rosemary Glaze	33
Grilled Swordfish Orzo Pasta, Capers, Spinach, Sun Dried Tomato and Brunoise Vegetables with a Citrus Brown Butter	25

American Classics

Rosie Organic Fried Chicken Mashed Potatoes, Garlic Sautéed Spinach, Homemade Jalapeño Cornbread and Gravy	20
Baby Back Ribs Sweet n' Smoky BBQ Sauce, Mashed Potatoes and Onion Rings	23
Champagne Battered Fish n' Chips Wild Lingcod Served With Tartar Sauce, Peppercorn Malt Vinegar and Fries	18
Our Famous Mac n' Cheese Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs	15
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	14
Optional : Sautéed Mixed Mushrooms, Blue Cheese, Bacon, Avocado, Heirloom Tomatoes, Jalapenos	1.50 ea

Heirloom Tomatoes...Garlic Sautéed Spinach . . . Cheddar-Jalapeño Cornbread
Crispy Onion Rings. . . Potato Gratin...