



Good Morning

Bloody Mary ~ Mimosa Orange or Grapefruit ~ Very Adult Chocolate XO Patron 11

Black Angus Hanger Steak Two Eggs Any Style Hash browns, Pico de Gallo and Homemade Green salsa	21
Huevos Rancheros Farm Fresh Eggs, Homemade Tortilla with Oaxaca Queso, Black Beans and Sliced Avocado	18
Dungeness Crab Eggs Benedict Citrus Hollandaise and Country Potatoes	19
Market Omelet Smoked Honey Ham, Bell Peppers, Onion, Spinach and Fiscallini Cheddar Cheese	17
Vegetable Omelet Cherry Tomatoes, Asparagus, Arugula, Red Onions, Spinach, Olives, Mozzarella and country Potatoes	17
Green Apple and Wild Berry Pancakes Candy Walnuts, Maple Syrup and Side of Hobbs Bacon	18
Chilaquiles Spanish Chorizo, Queso Fresco and Two Eggs Any Style, Citrus Crema and Micro Cilantro	17
Sun Dried Tomatoes and Grilled Chicken Scramble Wild Mushrooms, Onions, Snap Peas and Manchego Cheese	17
Breakfast Sandwich Hobbs Bacon, Eggs, Avocado, Tomato, Basil Pesto and Mixed Berries	16
Tuscan Morning Creamy Parmesan Polenta, Two Poached Eggs Crispy Prosciutto, Basil Pesto and Olive Tapenade	17

Lunch Favorites and Classics

Soups Selection.....5 / 8

Oysters On the Half Shell.....3 each

Lobster Rolls in Rice Paper Asparagus, Avocado, Sweet Papaya, Pickled Red Onions and Basil-Mint Vinaigrette	17
Rosie Organic Fried Chicken Garlic Sautéed Spinach, Warm Jalapeño Cornbread, Mashed Potatoes and Gravy	20
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	18
Very Adult Mac n' Cheese Aged Fiscalini Cheddar, Parmigiano-Reggiano, Hobbs Bacon and Fine Herbs	15
Dungeness Crab Cake Sautéed French Beans, Avocado Puree and Coriander-Lime Butter	17
Ceviche Citrus Cured Salmon with Avocado, Red Onions, Tomato, Cilantro, Hearts of Palm and Mini Tostaditas	15
Crispy Calamari Fresno Chiles, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	13
Market Burger: ½ lb Niman Ranch Beef, Fiscalini Cheddar, Grilled Sweet Onions and Fries	14
Optional : Sautéed Wild Mushrooms, Avocado, Hobbs Bacon, Jalapenos Or Heirloom Tomatoes	1.50

From Our Organic Saint Helena Garden

Green Goddess Iceberg Wedge Point Reyes Blue, Red Radish, Green Apples, Candied Walnuts and Crispy Onions	14
Roasted Organic Beet Salad Mixed Greens, Orange Segments, Goat Cheese, Crispy Capers, Mizuna & Aged Balsamic	17
Chopped Market Salad Seasonal Vegetables, Blue Cheese, Egg, Bacon, Avocado and Whole Grain Mustard Vinaigrette	13
Market Dungeness Crab Louis Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes and Pickled Red Onions	22
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	19
Fried Green Zebra Tomatoes Served with Romesco Almond Sauce	13

To Share \$6

Cheddar-Jalapeno Cornbread...Seasonal Fruit ... Hobbs Bacon...Sautéed Garlic Spinach

