



**Join Us Monday – Thursday 3pm to 6pm
Wine, Bubbles and Bites**

Soup Selection.....Cup 5 / Bowl 8

Oysters on the Half Shell.....3.00 ea

Green Zebra Tomatoes Flash Fried Served With Romesco Sauce	13
Dungeness Crab Cake Sweet White Corn, Asparagus, English Peas and Coriander-Lime Butter	17
Pepper-Crusted Filet Medallions Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic	18
Crispy Calamari Mild Peppers, Nopales Cactus, Chipotle Aioli and Avocado Tomatillo Sauce	13
Lobster Rolls Wrapped in Rice Paper, Papaya, Avocado, Asparagus and Basil-Mint Dipping Sauce	17
Ahi Tuna Two Ways Tartare with Portabella, Radish and Soy Truffle Vinaigrette along with Seared Tuna on a Crostini	16
Ceviche Citrus Cured Salmon with Avocado, Red Onions, Tomato, Cilantro, Hearts of Palm and Mini Tostaditas	15

From Our Organic Saint Helena Garden

Green Goddess Iceberg Wedge Blue Cheese, Red Radish, Green Apple, 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
Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	13
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	19
Heirloom Tomatoes & Watermelon Salad Mizuna, Mozzarella, Spiced Almonds, Onions and Champagne Vinaigrette	17

Our Classics

Chef's Daily Soup, Sandwich and Treat a Choice of our Daily Soups and a Hand Crafted Specialty Sandwich	17
Organic Fried Chicken Mashed Potatoes, Garlic Sautéed Spinach, Cheddar-Jalapeño Cornbread and Home-Style Gravy	20
Champagne Battered Fish n' Chips Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	18
Organic Fettuccine Pasta Chanterelles, Summer Squash, Olives, Arugula, Cherrie Tomatoes and Basil Parmesan Butter	22
Our Famous Mac n' Cheese Aged Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Fine Herbs	15
IPA Beer Battered Tiger Prawns Served with Cole Slaw and Garlic Fries	19
Chef's Soft Fish Tacos Daily Seafood Selection, Cabbage, Crème Fraiche and sides of Pico de Gallo and Guajillo Sauce	15
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	14
Optional : Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños Or Sliced Heirloom Tomatoes	1.50 ea

Grilled Chicken Breast Sandwich Hobbs Bacon, Sweet Cherry Peppers, Avocado, Jack Cheese and Cajun Aioli	17
Jalapeño Steak Sandwich Sautéed Mushrooms, Caramelized Onions and Jack Cheese with Fries	17
Caprese Sandwich Grilled Zucchini, Mozzarella, Tomatoes, Red Onions, Fresh Basil Leaves and Garlic-Thyme Aioli	17
Reuben Corned Beef, Sauerkraut, Gruyere Cheese, Whole Grain Mustard on Rye Bread with Homemade Potato Chips	17
Homemade Veggie Burger Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	14

To Share \$6.00

Cheddar Jalapeno Cornbread...Onion Rings...Summer Vegetables...Garlic Sautéed Spinach...Heirloom Tomatoes