



Soup Selection.....Cup 5 / Bowl 8	Oysters on the Half Shell.....3.00 ea
Cajun Style Prawns Garlic Sautéed Tiger Prawns Served over Frisee and Grilled Focaccia	16
Pepper-Crusted Filet Medallions Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic	18
Crispy Calamari Mild Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	13
Chicken and Fennel Dumplings Pesto Cream Sauce, Spinach, Sweet Peppers, Toasted Pine Nuts & Manchego Cheese	13
Lobster Rolls Wrapped in Rice Paper, Mango, Avocado, Asparagus and Basil-Mint Dipping Sauce	17
Bay Scallop and Salmon Ceviche Avocado, Micro Cilantro, Tomatoes, Pineapple and Hearts of Palm	17

From Our Organic Saint Helena Garden

Roasted Beet Salad Mixed Greens, Endive, Pickled Onions, Grapefruit, Balsamic Vinaigrette & Fried Goat Cheese	16
Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette	14
Thai Marinated Lobster Terrine Sweet Mango, Avocado and Micro Cilantro	19
Market Dungeness Crab Louis Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions	24
Classic Caesar Salad Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano	13

Our Classics

P.E.I Steamed Mussels White Wine Guajillo Broth, Topped with Garlic Fries	23
Organic Fried Chicken Mashed Potatoes, Garlic Sautéed Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	22
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	19
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Wild Mushrooms, Hobbs Bacon & Truffle Oil	16
Baby Back Ribs Sweet n' Smoky BBQ Sauce, Mashed Potatoes and Onion Rings	28
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 **\$1.50 each**

Big Plates

Painted Hills Filet Mignon Garlic Potato Gratin, Haricots Verts, Torpedo Onions, Porcini Butter and Bordelaise	36
Wild King Salmon Spring Vegetable Ragout, Fingerling Potatoes and Lemon Verbena Butter Sauce	29
Pappardelle Del Mar Salmon, Prawns, Calamari, Mussels, Garlic Tomato Basil Sauce & Grilled Focaccia	30
Rosie Organic Chicken Breast Parmesan Potato Gnocchi, Onions, Rainbow Chard, Gypsy Peppers & Mustard Jus	24
Day Boat Scallops Cauliflower Puree, Asparagus, Wild Mushrooms, Toasted Almonds & Red Verjus	29
Mascarpone & Artichoke Ravioli Asparagus, in a Tomato Basil Sauce & Parmigiano-Reggiano	23

To Share \$6.00

Cheddar Jalapeño Cornbread...Onion Rings...Garlic Sautéed Spinach...Spring Vegetables