



Soup Selection.....Cup 5 / Bowl 8	Oysters on the Half Shell.....3.00 ea
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander- Butter Sauce	17
Ahi Tuna Poke , Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wonton and Soy- Ginger Vinaigrette	18
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
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	
Heirloom Tomato Caprese Salad Burrata Cheese, Mizuna, Basil Leaves, Garlic Chips and Aged Balsamic Glaze	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, Hobbs Bacon	15
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 Fingerling Potatoes, Baby Sunburst Squash, Olives, Cippolinis, Asparagus, Heirloom Tomato Vin	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 Summer Vegetable Risotto, Spinach, Mizuna & Verbena Citrus Butter	29
Summer Pasta , Squash, Cherry Tomatoes, Olives, Snap Peas, Artichokes, Watercress and Romano Cheese	20
To Share \$6.00	
Cheddar Jalapeño Cornbread...Onion Rings...Garlic Sautéed Spinach...Heirloom Tomatoes...Parmesan Garlic Fries	