



## Good Morning

Bloody Mary ~ Mimosa Orange or Grapefruit

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| <b>Hanger Steak and Eggs</b> Painted Hills Hanger Steak, Two Eggs Any Style, Hash Browns and Tomato Avocado Salsa     | 23 |
| <b>Huevos Rancheros</b> Farm Fresh Eggs, Homemade Corn Tortilla with Queso Oaxaca, Black Beans & Sliced Avocado       | 18 |
| <b>Eggs Florentine</b> Heirloom Tomatoes, Spinach, Basil, Hollandaise and Country Potatoes                            | 18 |
| <b>Italian Sausage Scramble</b> Pickled Pepperoncini, Red Onions, Spinach, Tomatoes, Fresh Mozzarella and Basil       | 18 |
| <b>Summer Omelet</b> Heirloom Tomatoes, Hobbs Bacon, Nicoise Olives, Basil Pesto and Feta cheese                      | 18 |
| <b>French Toast</b> Homemade Banana Bread, Crispy Hobbs Bacon, Cointreau Infused Mixed Berries, Maple Syrup           | 15 |
| <b>Chilaquiles</b> Spanish Chorizo, Queso Fresco, Two Eggs Any Style, Citrus Crème and Micro Cilantro                 | 17 |
| <b>Belgian Waffle Fried Chicken Sliders</b> with Hobbs Bacon Bites and a Side of Mixed Berries                        | 18 |
| <b>Breakfast Croissant</b> Scrambled Eggs, Jack Cheese, Jalapeños, Bacon, Avocado, Heirloom Tomatoes & Chipotle Aioli | 17 |

### From Our Garden

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| <b>Thai Marinated Lobster Terrine</b> Sweet Mango, Avocado, Micro Cilantro and Thai Dressing                          | 19 |
| <b>Heirloom Tomato Caprese Salad</b> Burrata Cheese, Mizuna, Basil Leaves, Olives, Garlic Chips & Aged Balsamic Glaze | 16 |
| <b>Chopped Market Salad</b> Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette  | 14 |
| <b>Sesame-Soy Chicken Salad</b> Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers     | 20 |
| <b>Market Dungeness Crab Louis</b> Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions     | 24 |
| <b>Classic Caesar Salad</b> Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano                         | 13 |

### Lunch Favorites and Classics

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| <b>Soups Selection...5 / 8</b>   | <b>Oysters on the Half Shell...3 each</b> |
| <b>Dungeness Crab Cake</b> Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Butter Sauce               | 17  |
| <b>Ahi Tuna Poke</b> , Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wonton and Soy- Ginger Vinaigrette | 18  |
| <b>Ceviche Baby Bay Scallops and Salmon</b> Avocado, Micro Cilantro, Tomatoes, Pineapple and Hearts of Palm            | 17  |
| <b>Lobster Rolls in Rice Paper</b> Asparagus, Avocado, Mango, Pickled Red Onions and Basil-Mint Vinaigrette            | 17  |
| <b>Crispy Calamari</b> Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado Tomatillo Sauce                       | 13  |
| <b>Organic Fried Chicken</b> Garlic Sautéed Spinach, Cheddar Jalapeño Cornbread, Mashed Potatoes and Gravy             | 22  |
| <b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries  | 19  |
| <b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko                  | 15  |
| <b>Market Burger</b> 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries                 | 14  |

Optional: Sautéed Wild Mushrooms, Avocado, Hobbs Bacon or Jalapenos for 1.50

To Share \$6 each

Hash Browns...Sautéed Garlic Spinach...Parmesan-Garlic Fries...Hobbs Bacon...Heirloom Tomatoes

