



<b>Soup Selection.....Cup 5 / Bowl 8</b>	<b>Oysters on the Half Shell.....3.00 ea.</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, Wontons and Soy- Ginger Vinaigrette	18
<b>Pepper-Crusted Filet Medallions</b> Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic	18
<b>Crispy Calamari</b> Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado Tomatillo Sauce	13
<b>Lobster Rolls</b> Wrapped in Rice Paper, Mango, Avocado, Asparagus and Basil-Mint Dipping Sauce	17
<b>Bay Scallop and Salmon Ceviche</b> Avocado, Micro Cilantro, Tomatoes, Pineapple and Hearts of Palm	17

**From Our Organic Saint Helena Garden**

<b>Heirloom Tomato Caprese Salad</b> Burrata Cheese, Mizuna, Basil Leaves Garlic Chips and 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

**Comforts**

<b>Organic Fried Chicken</b> Mashed Potatoes, Garlic Sautéed Spinach, Cheddar-Jalapeño Cornbread & Home-Style 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	15
<b>IPA Beer Battered Tiger Prawns</b> Served with Garlic Fries and Cole Slaw	20
<b>Summer Pasta</b> , Squash, Cherry Tomatoes, Olives, Snap Peas, Artichokes, Watercress and Romano Cheese	20
<b>Sesame Seed Crusted Tuna Sandwich</b> , Heirloom Tomato, Red Onion, Avocado and Wasabi Aioli, Garlic Fries	19

**Our Classics**

<b>Chef's Daily Soup, Sandwich and Treat</b> a Choice of our Daily Soups and a Hand-Crafted Specialty Sandwich	17
<b>Grilled Chicken Breast Sandwich</b> Hobbs Bacon, Sweet Cherry Peppers, Avocado, Jack Cheese and Cajun Aioli	18
<b>Jalapeño Steak Sandwich</b> Sautéed Mushrooms, Caramelized Onions and Jack Cheese with Fries	18
<b>French Dip</b> Oven Roasted Prime Rib, Gruyere Cheese on Toasted Ciabatta with a Jus and Onion Rings	18
<b>Homemade Veggie Burger</b> Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	15
<b>Chef's Soft Fish Tacos</b> Daily Seafood Selection, Cabbage, Crème Fraiche, Pico de Gallo and Guajillo Sauce	15
<b>Market Burger</b> 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	14

**Optional:** Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños for **\$1.50 each**

**For The Table Share Side's \$6.00**

Cheddar Jalapeño Cornbread...Onion Rings...Garlic Sautéed Spinach...Heirloom Tomatoes