



Soup Selection.....Cup 6 / Bowl 8	Oysters on the Half Shell.....3.50 each
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 Fresno Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	13
Blackened Chicken Rolls Sweet Corn, Black Beans, Poblano Peppers, Fiscalini Cheddar and Tomatillo Salsa	15
Wild Mushroom Risotto Cake Sautéed Spinach, Goat Cheese Mousse and Saffron Carrot Nage	15

From the Field

Persimmon & Quince Salad Mixed Greens, Quinoa, Pumpkin Seeds, Red Onion, Feta Cheese and Honey Mustard Vin	15
Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette	14
Sesame-Soy Chicken Salad Napa Cabbage, Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers & Crispy Wontons	20
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

Comforts

House Made Lobster and Ricotta Ravioli Pea Shoots, Cherry Tomatoes, Fennel, Parmigiano, Tarragon Ver Blanc	26
Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	22
Zinfandel Braised Short Ribs Garlic Mashed Potatoes, Roasted Root Vegetables and Zinfandel Glaze	35
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	15
Anchor Steam Braised Beef Chili Fiscalini Cheddar, Jalapeño Corn Bread Garnished with Sour Cream and Scallions	16
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	19
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
Rosie Organic Chicken Breast Basil Potato Gnocchi, Pearl Onions, Rainbow Chard, Gypsy Peppers & Mustard Jus	24
Day Boat Scallops Mixed Wild Mushroom Risotto, Spinach, Mizuna and Citrus Verbena Butter	29
Baby Back Ribs Sweet n' Smoky BBQ Sauce, Mashed Potatoes and Onion Rings	28
Wild King Salmon Fingerling Potato, Baby Sunburst Squash, Olives, Cippolinis, Asparagus, Pomegranate Butter Sauce	29
P.E.I Steamed Mussels White Wine Guajillo Butter Broth with Homemade Garlic Fries	23

For the Table \$6.00

Cheddar Jalapeño Cornbread...Onion Rings...Garlic Sautéed Spinach...Parmesan Garlic Fries...Root Vegetables