



small plates

Oysters on the Half Shell with Horseradish Cocktail Sauce and Champagne Mignonette2.50 each
 Bay Shrimp Cocktail with Avocado, Cilantro, Tomato and Crispy Corn Tortillas 14
 Dungeness Crab Cake with Sautéed Corn, Shallots, Peppers, Fine Herbs and Coriander Lime Sauce15
 Hawaiian Ahi Tuna Tartare with Portabella Mushrooms, Black Radish, Chives and Soy-Truffle Vinaigrette 14
 Risotto Cake with Goat & Parmesan Cheeses, Sautéed Spinach and Fennel Saffron Nage..... 13
 Crispy Calamari with Nopales, Fresno Chiles and Two Dipping Sauces 12
 Blackened Chicken Rolls with Black Beans, Cilantro, Fiscalini Cheddar, Chipotle Glaze and Tomatillo Sauce 12
 Beef Empanadas with Potato, English Peas, Carrots, Jack Cheese, Chipotle Pepper and Guajilo Salsa 11
 Chef's Selection of Cheese served with Walnut Bread 14

farmer's 'market'

Chef's Soup Selection.....Cup.. 5 .. Bowl..... 8
 Chopped Market Salad: Seasonal Vegetables, Blue Cheese, Egg, Bacon and Avocado, with a Mustard Vinaigrette... 10
 Classic Caesar Salad: Hearts of Romaine, Warm Garlic Croutons and Shaved Parmigiano-Reggiano10
 Organic Beets & Blood Orange Salad: Belgian Endive, St. Andre Cheese, Caper Berries and Aged Balsamic 11
 Market Dungeness Crab Louis: Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onion20

"BIG" plates

Filet Mignon with Parmesan Potato Gratin, Haricot Verts, Porcini Butter and Bordelaise Sauce 24
 Rosie Organic Chicken Breast with Brussels Sprouts, Cipollinis, Maitake, Red Peppers and Rosemary Jus19
 Vegetable Cheese Lasagna, Spinach, Portobello, Bell Peppers, Garlic-Tomato Sauce and Basil Pesto 18
 Wild Coho Salmon with Broccoli Raab, Baby Shiitake, Asian Pears, Baby Carrots, Ginger and Yuzu-Shiso Broth .. 22
 Day Boat Scallops, Cauliflower Puree, Abalone Mushrooms, Almonds, Bacon, Fine Herbs and Aged Balsamic 22
 Bacon Wrapped Pork Tenderloin, Red Cabbage, Fingerling Potatoes, Baby Turnips, Cognac Pork Sauce 21
 Zinfandel Braised Lamb Shank with Mashed Potatoes, Garlic Sautéed Spinach and Mint Remoulade 23

American Classics

'Market' Burger: 1/2 lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries 12
 Add Bacon.....1.00 Add Avocado.....1.00
 Our Famous Mac and Cheese with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs13
 Champagne-Battered Fish n' Chips: Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries17
 Rosie Organic Fried Chicken, Garlic Sautéed Spinach, Warm Jalapeno Cornbread, Mashed Potatoes and Gravy ..18

etc.

French Fries ■ Brussels Sprouts ■ Garlic Sautéed Spinach..... 4 each
 Potato Gratin ■ Cheddar-Jalapeno Cornbread ■ Crispy Onion Rings..... 5 each