



Soup Selection.....Cup 6 / Bowl 8

Oysters on the Half Shell.....3.50 each

Maine Lobster Rolls Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit, Rice Paper and Mint-Basil Vin	19
Ahi Tuna Poke Avocado, Ginger, Bell Peppers, Scallions, Shiitake 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
Fried Tomatoes Green Zebra Tomatoes Served with Romesco Sauce	14
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander- Butter Sauce	17

From the Field

Asparagus & Pear Salad Baby Lettuce, Cherry Tomatoes, Shaved Fennel, Candied Walnuts & Champagne Vinaigrette	16
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 & Classics

Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	22
Zinfandel Braised Short Ribs Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze	38
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	15
Baby Back Ribs Sweet n' Smoky BBQ Sauce, Mashed Potatoes and Onion Rings	28
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, Green Beans, Torpedo Onions, Porcini Butter and Bordelaise	36
Rosie's Organic Chicken Breast Gnocchi, Pearl Onions, Rainbow Chard, Gypsy Peppers & Mustard Jus	24
Pan Seared Ahi Tuna Yukon Potatoes, Baby Bok Choy, Carrots, Snap Peas, Wild Mushrooms and Red Coconut Curry	27
Porcini Mushroom Ravioli Pea Shoots, Swiss Chard, Red Bell Peppers, Parmigiano, Sage Ver Blanc	26
Alaskan Halibut Roasted Marble Potatoes, Spring Vegetable Ragout, Blood Orange Segments & Meyer Lemon Sauce	31

For the Table \$ 6 each

Cheddar Jalapeño Cornbread...Onion Rings...Garlic Sautéed Spinach...Parmesan Garlic Fries...Spring Vegetable

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