



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

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

<b>Maine Lobster Rolls</b> Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit on Rice Paper with Mint-Basil Vin	19
<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>Dungeness Crab Cake</b> Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander- Butter Sauce	17
<b>Bruschetta</b> Heirloom Tomatoes, Burrata Cheese, Basil Pesto, Balsamic Glaze & Basil Infused oil	12
<b>Fried Green Tomatoes</b> Served with Romesco Sauce	14

**From our Garden**

<b>Heirloom Tomatoes &amp; Watermelon Salad</b> Organic Baby Greens, Almonds, Mozzarella, Pickled Onions & Champagne Vin	17
<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

**Our Classics**

<b>Organic Fried Chicken</b> Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	22
<b>Porcini Mushroom Ravioli</b> Pea Shoots, Swiss Chard, Red Bell Peppers, Parmigiano, Sage Ver Blanc	26
<b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	15
<b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries	19
<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**

**Comforts**

<b>Chef's Daily Soup, Sandwich &amp; 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>Jalapeno Steak Sandwich</b> Jalapenos, Sautéed Mushrooms, Caramelized Onions and Jack Cheese with Fries	18
<b>French Dip</b> Oven Roasted Prime Rib, Gruyere Cheese on Toasted Ciabatta with Ajus and Onion Rings	18
<b>B.B.Q Pulled Pork Sandwich</b> Apple Slaw, Brioche Bun and Sweet Potato Fries	18
<b>Homemade Veggie Burger</b> Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	16
<b>Chef's Soft Fish Tacos</b> Daily Seafood Selection, Cabbage, Crème Fraiche, Pico de Gallo and Guajillo Sauce	15
<b>Soft Shell Blue Crab Sandwich</b> Tomatoes, Red Onion, Avocado, Tarragon Aioli on Brioche Bun with Garlic Fries	18

**For the Table \$6.00**

Cheddar Jalapeño Cornbread ...Onion Ring ...Garlic Sautéed Spinach ...Parmesan Garlic Fries ...Sweet Potato Fries ...Summer Vegies