



Good Morning

Oysters on The Half Shell.....\$3.50

Hanger Steak and Eggs Painted Hills Hanger Steak, Two Eggs Any Style, Hash Browns and Tomato Avocado Salsa	23
Huevos Rancheros Farm Fresh Eggs, Homemade Corn Tortilla with Queso Oaxaca, Black Beans & Sliced Avocado	18
Market Omelet , Bacon, Avocado, Tomato, Onions, Spinach, Basil Pesto and Mozzarella	18
Braised Short Rib Scramble Spring Onions, Gypsy Peppers, Spinach and Goat Cheese	18
Chilaquiles Spanish Chorizo, Queso Fresco, Two Eggs Any Style, Citrus Crème and Micro Cilantro	17
Belgian Waffle Fried Chicken Sliders with Hobbs Bacon Bites and a Side of Mixed Berries	18
Breakfast Sandwich Brioche Bun, Scrambled Eggs, Jack Cheese, Jalapeños, Bacon, Avocado, Tomatoes & Chipotle Aioli	17
Dungeness Crab Skillet , Onions, Tomatoes, Avocado, Asparagus and Citrus Hollandaise	20

From Our Garden

Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	14
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons	20
Market Dungeness Crab Louis Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions	25
Classic Caesar Salad Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano	13
Roasted Beet Salad Organic Mache Greens, Fried Goat Cheese, Pickled Onions, Capers & Aged Balsamic Glaze	17

Lunch Favorites

Soups Selection.....\$6 Cup / \$ 8 Bowl

Crispy Calamari Sweet Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	13
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce	17
Maine Lobster Rolls Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit, Rice Paper and Mint-Basil Vin	19
Blackened Chicken Roll Fiscalini Cheddar, Black beans, Sweet Corn, Tomatillo Sauce and Chipotle Aioli	14
Ahi Tuna Poke Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wontons and Soy- Ginger Vinaigrette	18

Classics

Organic Fried Chicken Garlic Sautéed Spinach, Cheddar Jalapeño Cornbread, Mashed Potatoes and Gravy	22
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, Pickles and Fries	19
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	15
Homemade Veggie Burger Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	16
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	14

Optional: Sautéed Wild Mushrooms, Avocado, Hobbs Bacon or Jalapenos for 1.50

To Share \$6 each

Hash Browns...Sautéed Garlic Spinach...Parmesan-Garlic Fries...Hobbs Bacon