



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	15
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas, Citrus Coriander Butter Sauce	17
Blackened Chicken Roll Fiscalini Cheddar, Black beans, Sweet Corn, Tomatillo Sauce and Chipotle Aioli	14

Good's From Our Garden

Roasted Beet Salad Organic Mache Greens, Fried Goat Cheese, Pickled Onions, Capers & Aged Balsamic Glaze	17
Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette	15
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	14

Classics

Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	24
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	30
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries	20
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	15

Optional: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños **\$1.50 each**

Comforts

Grilled Duroc Pork Chop Sweet Potato Gratin, Braised Red Cabbage, Apple Compote and Grape Rosemary Port Reduction	30
Painted Hills Filet Mignon Garlic Potato Gratin, Green Beans, Torpedo Onions, Porcini Butter and Bordelaise	37
Rosie's Organic Chicken Breast Garlic Potato Gnocchi, Pearl Onions, Rainbow Chard, Gypsy Peppers & Mustard Jus	26
Porcini Mushroom Ravioli Pea Shoots, Swiss Chard, Red Bell Peppers, Parmigiano, Sage Ver Blanc	24
Braised New Zealand Lamb Shank Mashed Potatoes, Sautéed Garlic Spinach's & Mint Remoulade	38
Petrale Sole Basil Mashed Potatoes, Brussel Sprouts, Baby Rainbow Carrots, Cipollini and Pomegranate Butter Sauce	32

For the Table \$ 6 each

Cheddar Jalapeño Cornbread ...Onion Rings ...Garlic Spinach ...Parmesan Garlic Fries ...Sweet Potato Fries

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