

## Good Morning Brunch

Market Bloody Mary.....Grapefruit Or Orange Mimosa

<b>Banana Bread French Toast</b> Mixed Berries, Whipped Cream, Hobbs Bacon and Maple Syrup	<b>18</b>
<b>Steak and Eggs</b> Painted Hills Hanger Steak, Two Eggs Any Style, Hash Browns and Tomato Avocado Salsa	<b>24</b>
<b>Huevos Rancheros</b> Farm Fresh Eggs, Homemade Corn Tortilla with Queso Oaxaca, Black Beans & Sliced Avocado	<b>18</b>
<b>Market Omelet</b> Country Potatoes, Andouille Sausage, Pepperoncini's, Spinach, Tomatoes, Onions Basil Pesto & Mozzarella	<b>18</b>
<b>Braised Short Rib Scramble</b> Pearl Onions, Gypsy Peppers, Spinach, Goat Cheese & Country Potatoes	<b>19</b>
<b>Chilaquiles</b> Spanish Chorizo, Queso Fresco, Two Eggs Any Style, Citrus Crème and Micro Cilantro	<b>17</b>
<b>Belgian Waffle Fried Chicken Sliders</b> with Hobbs Bacon Bites and a Side of Mixed Berries	<b>18</b>
<b>Breakfast Sandwich</b> English Muffin, Scrambled Eggs, Jack Cheese, Jalapeños, Bacon, Avocado, Tomatoes & Chipotle Aioli	<b>17</b>
<b>Eggs Benedict</b> Poached Eggs, Canadian Bacon, Spinach, English Muffin, Citrus Hollandaise and Country Potatoes	<b>19</b>

### *From Our Garden*

<b>Chopped Market Salad</b> Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	<b>15</b>
<b>Sesame-Soy Chicken Salad</b> Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons	<b>20</b>
<b>Market Dungeness Crab Louis</b> Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions	<b>25</b>
<b>Classic Caesar Salad</b> Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano	<b>14</b>
<b>Pear &amp; Pomegranate Salad</b> Mixed Greens, Cranberries, Feta Cheese, Cherry Tomatoes, Honey Mustard Vinaigrette	<b>17</b>

### *Lunch Favorites*

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

<b>Crispy Calamari</b> Sweet Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	<b>15</b>
<b>Dungeness Crab Cake</b> Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce	<b>17</b>
<b>Maine Lobster Rolls</b> Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit, Rice Paper and Mint-Basil Vin	<b>19</b>
<b>Blackened Chicken Roll</b> Fiscalini Cheddar, Black beans, Sweet Corn, Tomatillo Sauce and Chipotle Aioli	<b>14</b>
<b>Ahi Tuna Poke</b> Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wontons and Soy- Ginger Vinaigrette	<b>18</b>

### *Classics*

<b>Organic Fried Chicken</b> Garlic Sautéed Spinach, Cheddar Jalapeño Cornbread, Mashed Potatoes and Gravy	<b>24</b>
<b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, Pickles and Fries	<b>20</b>
<b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	<b>15</b>
<b>Homemade Veggie Burger</b> Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	<b>16</b>
<b>Market Burger</b> 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	<b>15</b>
<b>Add to Burger Options: Sautéed Wild Mushrooms, Avocado, Hobbs Bacon or Jalapenos for 1.50</b>	

**To Share \$6 each**

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