

BRUNCH

Market Bloody Mary \$12.00.....Grapefruit Or Orange Mimosa \$12.00

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

From Our Garden

Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	16
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons	22
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	15
Heirloom Tomatoes & Watermelon Salad Mizuna, Basil leaves, Mozzarella Cheese, Aged Balsamic & Garlic Chips	19

Lunch Favorites

Oysters on The Half Shell.....\$3.50 each	Soups Selection.....\$6 Cup / \$ 8 Bowl
Crispy Calamari Sweet Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	15
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce	17
Ahi Tuna Two Ways Soy-White Truffle and Portabella Mushrooms / Poke Citrus- Ginger Vinaigrette	19
Fried Green Zebra Tomatoes Served with Mozzarella & Herb Dijon-Honey Vinaigrette	16
Dungeness Crab Rolls Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical fruit & Mint-Basil Vin	19

Classics

Organic Fried Chicken Garlic Sautéed Spinach, Cheddar Jalapeño Cornbread, Mashed Potatoes and Gravy	24
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, Pickles and Fries	20
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	16
Add Chicken \$6.00 or Dungeness Crab \$13.00	
Homemade Veggie Burger Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	17
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	15
Add to Burger Options: Sautéed Wild Mushrooms, Avocado, Hobbs Bacon or Jalapenos for 1.50	