

Oysters on the Half Shell.....3.50

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

Dungeness Crab Rolls Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Mint, Tropical Fruit & Mint-Basil Vin	19
Ahi Tuna Two Ways Soy- White Truffle and Portabella Mushrooms / Poke Citrus- Ginger Vinaigrette	19
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 Sauce	18
Fried Green Zebra Tomatoes Served with Mozzarella & Herb Dijon-Honey Vinaigrette	16
Organic Tempura Summer Beans served With Two Dipping Sauces	14

Goods From Our Garden

Heirloom Tomatoes & Watermelon Salad Mizuna, Basil leaves, Mozzarella Cheese, Aged Balsamic & Garlic Chips	19
Chopped Market Salad Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette	16
Sesame-Soy Chicken Salad Napa Cabbage, Shiitakes, Bean Sprouts, Toasted 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
Organic Baby Beets & Grapefruit Salad Shaved Fennel, Fried Bucheron Goat Cheese, Spiced Candied Walnuts	18

Comforts

Day Boat Scallops Purple Cauliflower Puree, Sautéed Corn-Poblano Peppers, Mushrooms, Bacon & Citrus Cilantro Oil	34
Painted Hills Filet Mignon Garlic-Potato Gratin, Green Beans, Braised Onions, Porcini Mushrooms Butter & Bordelaise	38
Braised Sonoma Lamb Meat Bowl Heirloom Tomato Ratatouille Gratin, Feta Cheese, Micro Mint and Cabernet Glaze	38
Grilled Duroc Pork Chop Sweet Potato Risotto, Braised Red Cabbage, Apple Compote & Grape Rosemary Port Reduction	33
Rosie's Organic Chicken Breast Garlic Potato Gnocchi, Chef's Garden Summer Vegetables & Mustard Jus	28
Sweet Corn Ravioli Chanterelle & Shitake, Mushrooms, Leeks, Tomatoes, Summer Squash & Midnight Moon Cheese	26
Wild King Salmon Summer Squash, Nicoise Olives, Bell Peppers, Eggplant, Croutons, Tomato- Garlic & Basil Vinaigrette	34

Our Classics

Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	25
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko	16
Add Chicken \$6.00 or Dungeness Crab \$13.00	
Zinfandel Braised Short Ribs Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze	38
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
Add to Burger Options: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños	\$1.50 each
Baby Back Ribs Sweet and Smoky BBQ Sauce, Mashed Potatoes and Onions Rings	33

For the Table \$6.00 each

Cheddar Jalapeno Cornbread / Onions Rings / Sliced Heirloom Tomatoes / Garlic spinach