

Oysters on the Half Shell.....3.50 (Or As a Shooter) Soup Selection.....Cup 6 / Bowl 8

Dungeness Crab Rolls Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, 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 Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado-Tomatillo Sauce	15
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas and 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 Salad Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	16
Sesame-Soy Chicken Salad Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	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

Add Chicken \$6.00 or Dungeness Crab \$13.00

Our Classics

Chef's Selection of Daily Soup, Sandwich & Treat Choice of Our Soups and a Hand-Crafted Specialty Sandwich	19
Sweet Corn Ravioli Chanterelle & Shitake Mushrooms, Leek-Tomatoes, Squash Confit & Midnight Moon Cheese	24
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	
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles 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
Chef's Soft Fish Tacos Daily Seafood Selection, Cabbage, Crème Fraiche, Pico de Gallo and Guajillo Sauce	15
Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	24

From Our Deli

Garden Sandwich Cucumbers, Fried Green Tomato, Avocado, Cajun Herb Aioli, Goat Cheese & House Mixed Greens	19
French Dip Oven Roasted Prime Rib, Gruyere Cheese on Toasted Ciabatta with Aju and Onion Rings	19
Jalapeño Steak Sandwich Jalapeños, Sautéed Mushrooms, Caramelized Onions and Jack Cheese with Fries	18
Grilled Chicken Breast Sandwich Hobbs Bacon, Sweet Cherry Peppers, Avocado, Jack Cheese and Cajun Aioli	18
Market A.B.L.T Sandwich Basil Pesto, Mozzarella Cheese on a Toasted Artisan Ciabatta Bread	19
Homemade Veggie Burger Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	17

For the Table \$6.00 each Side

Cheddar Jalapeño Cornbread ...Onion Rings ...Garlic Spinach ... Sliced Heirloom Tomatoes