



## To Go Lunch Menu

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

<b>Dungeness Crab Rolls</b> Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical fruit & Mint-Basil Vin	19
<b>Two Ways Ahi Tuna</b> Soy- white Truffle and Portabella Mushrooms Tartare / The Other Half Citrus- Ginger Ahi Tuna Poke	18
<b>Pepper-Crusted Filet Medallions</b> Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic	18
<b>Dungeness Crab Cake</b> Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce	18
<b>Fried Green Zebra Tomatoes</b> Served with Mozzarella & Herb Dijon-Honey Vinaigrette	15

### Goods From our Garden

<b>Heirloom Tomatoes &amp; Watermelon Salad</b> Mizuna, Basil leaves, Mozzarella Cheese, Aged Balsamic & Garlic Chips	18
<b>Chopped Salad</b> Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	15
<b>Sesame-Soy Chicken Salad</b> Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	20
<b>Market Dungeness Crab Louis</b> Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions	25
<b>Classic Caesar Salad</b> Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano	15

**Add Chicken \$6.00 or Dungeness Crab \$13.00**

### Our Classics

<b>Chef's Selection of Daily Soup, Sandwich &amp; Treat</b> Choice of Our Soups and a Hand-Crafted Specialty Sandwich	19
<b>Sweet Corn Ravioli</b> Chanterelle & Shitakes Mushrooms, Leeks-Tomatoes, Squash Confit & Midnight Moon Cheese	24
<b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko	16
<b>Add Chicken \$6.00 or Dungeness Crab \$13.00</b>	
<b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries	20
<b>Market Burger</b> 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	15
<b>Add to Burger Options:</b> Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños	<b>\$1.50 each</b>
<b>Chef's Soft Fish Tacos</b> Daily Seafood Selection, Cabbage, Crème Fraiche, Pico de Gallo and Guajillo Sauce	15
<b>Organic Fried Chicken</b> Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	24

### From Our Deli

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

**For the Table \$6.00 each Side**

**Cheddar Jalapeño Combread ...Onion Rings ...Garlic Spinach ... Sliced Heirloom Tomatoes**