

# BRUNCH

**Fresh Squeezed Orange Juice..... Market Bloody Mary \$12.00.....Mimosa \$12.00**

<b>Eggs Benedict</b> Poached Eggs, Canadian Bacon, Spinach, English Muffin, Citrus Hollandaise and Country Potatoes	19
<b>Steak and Eggs</b> Grilled Hanger Steak, Two Eggs Any Style, Hash Browns and Tomato Avocado Salsa	25
<b>Huevos Rancheros</b> Farm Fresh Eggs, Homemade Corn Tortilla with Queso Oaxaca, Black Beans & Sliced Avocado	19
<b>Market Omelet</b> Bacon, Avocado, Mozzarella, Tomatoes, Basil Pesto & Country Potatoes	19
<b>Braised Short Rib Scramble</b> Onions, Gypsy Peppers, Spinach, Goat Cheese & Country Potatoes	20
<b>Chilaquiles</b> Spanish Chorizo, Queso Fresco, Two Eggs Any Style, Citrus Crème and Micro Cilantro	18
<b>Waffle Chicken Sliders</b> Fried Chicken Breast with Hobbs Bacon Bites and a Side of Mixed Berries	19
<b>Breakfast Sandwich</b> English Muffin, Scrambled Eggs, Jack Cheese, Jalapeños, Bacon, Avocado, Tomatoes & Chipotle Aioli	18

## From Our Garden

<b>Chopped Market Salad</b> Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette	16
<b>Sesame-Soy Chicken Salad</b> Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons	22
<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

## Lunch Favorites

**Oysters on The Half Shell.....\$3.50 each**                      **Soups Selection.....\$6 Cup / \$ 8 Bowl**

<b>Chipotle Braised Chicken Corn Empanadas</b> Black Bean Puree, Tomatillo and Avocado Sauce	15
<b>Crispy Calamari</b> Sweet Peppers, Nopales, Chipotle Aioli and Avocado Tomatillo Sauce	15
<b>Dungeness Crab Cake</b> Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce	18
<b>Ahi Tuna Two Ways</b> Soy-White Truffle and Portabella Mushrooms / Poke Citrus- Ginger Vinaigrette	19
<b>Dungeness Crab Rolls</b> Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical fruit & Mint-Basil Vin	19

## Classics

<b>Organic Fried Chicken</b> Garlic Sautéed Spinach, Cheddar Jalapeño Cornbread, Mashed Potatoes and Gravy	25
<b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, Pickles and Fries	20
<b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon and Toasted Panko	16
<b>**Add Chicken \$8.00 or Dungeness Crab \$18.00</b>	
<b>Homemade Veggie Burger</b> Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	17
<b>Market Burger</b> 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries	15
<b>**Add to Burger Options: Sautéed Wild Mushrooms, Avocado, Hobbs Bacon or Jalapenos for \$2.00 each</b>	

**Sides \$6.00 EACH**

**Bacon.....Chorizo.....Toast.....**