

# Lunch

Oysters on the Half Shell.....3.50

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>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>Crispy Calamari</b> Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado-Tomatillo Sauce	15
<b>Mixed Wild Mushrooms Soft Polenta</b> with Fresh Herbs, Crispy Parmesan and Wild Arugula	16
<b>Ahi Tuna Two Ways</b> Soy- White Truffle and Portabella Mushrooms / Poke Citrus- Ginger Vinaigrette	19
<b>Chipotle Braised Chicken Empanadas</b> Served With Black Bean Puree, Queso Fresco & Guajillo Sauce	15

## Goods From Our Garden

<b>** Chopped Salad</b> Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado & Mustard Vinaigrette	16
<b>Sesame-Soy Chicken Salad</b> Napa Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers	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
<b>** Organic Baby Beets &amp; Grapefruit Salad</b> Shaved Fennel, Fried Bucheron Goat Cheese, Spiced Candied Walnuts	18
<b>**Add Chicken \$8.00 or Dungeness Crab \$18.00</b>	

## Our Classics

<b>Organic Fried Chicken</b> Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy	25
<b>Champagne-Battered Fish n' Chips</b> Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries	20
<b>Porcini Mushroom Ravioli</b> Kabocha Squash, Red Russian Kale, Crispy Goat Cheese and White Truffle Butter	28
<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>\$2.00 each</b>	
<b>Chef's Selection of Daily Soup, Sandwich &amp; Treat</b> Choice of Our Soups and a Hand-Crafted Specialty Sandwich	19
<b>Very Adult Mac n' Cheese</b> Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko	16
<b>**Add Chicken \$8.00 or Dungeness Crab \$18.00</b>	
<b>Chef's Soft Fish Tacos</b> Daily Seafood Selection, Cabbage, Crème Fraiche, Pico de Gallo and Guajillo Sauce	15

## From Our Deli

<b>French Dip Oven Roasted Prime Rib</b> , Gruyere Cheese on Toasted Ciabatta with Au Jus and Onion Rings	19
<b>Market A.B.L.T Sandwich</b> Basil Pesto, Mozzarella Cheese on a Toasted Artisan Sourdough Bread	19
<b>Homemade Veggie Burger</b> Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach	17
<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>Garden Sandwich</b> Cucumbers, Red Vine Tomato, Avocado, Cajun Aioli, Goat Cheese, Mixed Greens on Wheat Bread	19

## For the Table \$7.00 each Side

Cheddar Jalapeño Cornbread / Onion Rings / Garlic Spinach / Brussels Sprouts