

## Small Plates

<b>Oysters on the Half Shell.....</b>	<b>3.50</b>	<b>Soup Selection.....Cup 6 / Bowl 8</b>	
<b>Pepper-Crusted Filet Medallions</b>	Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic		22
<b>Dungeness Crab Cake</b>	Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce		20
<b>Crispy Calamari</b>	Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado-Tomatillo Dip		17
<b>Dungeness Crab Rolls</b>	Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical Fruit & Mint-Basil Vin		20
<b>Chipotle Braised Chicken Empanadas</b>	Black Bean Puree, Queso Fresco, Avocado, Guajillo Salsa		17

## From Our Garden

<b>** Chopped Salad</b>	Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado & Mustard Vin.		18
<b>Market Dungeness Crab Louis</b>	Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions		27
<b>** Classic Caesar Salad</b>	Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano		17
<b>Sesame-Soy Chicken Salad</b>	Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons (Vegan without Chicken)		22
<b>**Add Organic Grilled Chicken \$8.00...**Add Dungeness Crab \$18.00...</b>			

## Big Plates

<b>Organic Fried Chicken</b>	Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy		27
<b>Oven Roasted Chicken Breast</b>	Crispy Polenta, French Lentil Ragout, Spinach & Rosemary-Garlic Jus		31
<b>Champagne-Battered Fish n' Chips</b>	Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries		22
<b>Alaskan Halibut</b>	Purple Cauliflower Puree, Snap Peas, Baby Squash, Carrots, Tomato Confit & Lemon Verbena Sauce		38
<b>Zinfandel Braised Short Ribs</b>	Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze		40
<b>Baby Back Ribs</b>	Sweet and Smoky BBQ Sauce, Mashed Potatoes and Onions Rings		37
<b>Grilled Filet Mignon</b>	Topped with Porcini Butter, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise		45
<b>Spring Vegetable Penne Pasta</b>	Squash, Tomatoes, Green Garlic, Snap Peas, Mushrooms, Aged Goat Gouda & Pesto (Vegan without Cheese)		26

## Sandwiches

<b>French Dip Oven Roasted Prime Rib</b>	Gruyere Cheese on Toasted Ciabatta with Au Jus and Onion Rings		20
<b>Homemade Veggie Burger</b>	Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach (Vegan without Cheese)		19
<b>Grilled Chicken Breast Sandwich</b>	Hobbs Bacon, Sweet Cherry Peppers, Avocado, Jack Cheese and Cajun Aioli		20
<b>Market Burger</b>	1/2 lb. Painted Hills Beef, Fiscalini Cheddar, Grilled Onions with Fries		18
<b>**Add to Burger Options: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños \$2.00 each</b>			
<b>Very Adult Mac n' Cheese</b>	Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko <b>**Add Chicken \$8.00 or Dungeness Crab \$18.00</b>		19

For takeout, visit our online menu at [www.marketsthehena.com](http://www.marketsthehena.com)  
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