

## 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>Fried Green Tomatoes</b>	Romesco Sauce, Aged Balsamic Glaze and Basil Oil		18
<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>Dungeness Crab Cake</b>	Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce		20
<b>Tuna Tartare</b>	with Portabella Mushrooms, Black Radish, Chives, Soy Truffle Vinaigrette and Wontons		20

## From Our Garden

<b>Heirloom Tomato &amp; Watermelon Salad</b>	Mizuna, Mozzarella, Pickled Onion, Figs, Almonds & Champagne Vinaigrette		21
<b>Market Dungeness Crab Louis</b>	Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions		27
<b>Sesame-Soy Chicken Salad</b>	Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons <i>(Vegan and vegetarian without Chicken)</i>		22
<b>** Chopped Salad</b>	Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado & Mustard Vin.		18
<b>** Classic Caesar Salad</b>	Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano		17
<b>**Add Organic Grilled Chicken \$8.00... **Add Dungeness Crab \$18.00...</b>			

## Big Plates

<b>Oven Roasted Chicken Breast</b>	Crispy Polenta, French Lentil Ragout, Spinach & Rosemary-Garlic Jus		31
<b>Wild King Salmon</b>	Purple Potatoes, Squash, Broccoli Rabe, Nicoise Olives, Artichokes & Tomato Vinaigrette		38
<b>Grilled Filet Mignon</b>	Topped with Porcini Butter, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise		45
<b>Baby Back Ribs</b>	Sweet and Smoky BBQ Sauce, Mashed Potatoes and Onions Rings		37
<b>Grilled Herb Marinated Swordfish</b>	Vegetable Succotash, Cherry Tomatoes, Peach-Lime Butter Sauce & Micro Herbs		37
<b>Zinfandel Braised Short Ribs</b>	Truffle Mashed Potatoes, Broccoli Rabe and Zinfandel Glaze		40
<b>Champagne-Battered Fish n' Chips</b>	Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries		22
<b>Summer Penne Pasta</b>	Chanterelles, Baby Squash, Asparagus, Olives, Artichokes, Arugula, Aged Goat Gouda & Pesto <i>(Vegan and vegetarian without cheese)</i>		26
<b>Organic Fried Chicken</b>	Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy		27

## 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 <i>(Vegan and vegetarian without Chesses)</i>		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 <i>Add to Burger Options: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños \$2.00 each</i>		18
<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.marketsthelena.com](http://www.marketsthelena.com)