

Small Plates

Oysters on the Half Shell.....	4.00	Soup Selection.....	Cup 7 / Bowl 9	
Pepper-Crusted Filet Medallions	Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic			23
Fried Green Tomatoes	Romesco Sauce, Aged Balsamic Glaze and Basil Oil			18
Crispy Calamari	Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado-Tomatillo Dip			18
Dungeness Crab Rolls	Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical Fruit & Mint-Basil Vin			23
Dungeness Crab Cake	Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce			21
Tuna Tartare	with Portobella Mushrooms, Black Radish, Chives, Soy Truffle Vinaigrette and Wontons			21

From Our Garden

Heirloom Tomato & Watermelon Salad	Mizuna, Mozzarella, Pickled Onion, Figs, Almonds, Champagne Vinaigrette			22
Market Dungeness Crab Louis	Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions			29
Sesame-Soy Chicken Salad	Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons <i>(Vegan and vegetarian without Chicken)</i>			22
** Chopped Salad	Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado & Mustard Vin.			18
** Classic Caesar Salad	Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano			17
Add Organic Grilled Chicken \$9.00...Add Dungeness Crab \$18.00...				

Big Plates

Oven Roasted Chicken Breast	Basil Mashed Potatoes, Summer Bean Ragout, Wild Mushrooms, Rosemary-Garlic Jus			31
Wild King Salmon	Purple Potatoes, Squash, Broccoli Rabe, Nicoise Olives, Artichokes & Tomato Vinaigrette			39
Grilled Filet Mignon	Topped with Porcini Butter, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise			45
Baby Back Ribs	Sweet and Smoky BBQ Sauce, Mashed Potatoes and Onions Rings			38
Grilled Herb Marinated Swordfish	Vegetable Succotash, Cherry Tomatoes, Peach-Lime Butter Sauce & Micro Herbs			37
Zinfandel Braised Short Ribs	Truffle Mashed Potatoes, Broccoli Rabe and Zinfandel Glaze			42
Champagne-Battered Fish n' Chips	Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries			22
Summer Penne Pasta	Chanterelles, Baby Squash, Asparagus, Olives, Artichokes, Arugula, Aged Goat Gouda & Pesto <i>(Vegan and vegetarian without cheese)</i>			27
Organic Fried Chicken	Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy			28

Sandwiches

French Dip Oven Roasted Prime Rib	Gruyere Cheese on Toasted Ciabatta with Au Jus and Onion Rings			20
Homemade Veggie Burger	Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach <i>(Vegan and vegetarian without Chesses)</i>			20
Grilled Chicken Breast Sandwich	Hobbs Bacon, Sweet Cherry Peppers, Avocado, Jack Cheese and Cajun Aioli			20
Market Burger	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
**Very Adult Mac n' Cheese	Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko **Add Chicken \$8.00 or Dungeness Crab \$18.00			19

Tap Water would be served upon Request....

Sweet Tooth

Butterscotch Pudding 12
House Made Waffle Cup with Whipped Cream

Molten Lava Cake 14
Mixed Berries, Hazelnut Gelato

Tiramisu 14
Cognac, Market Blended Espresso
Mascarpone Cheese

Fresh Fruit Sorbet 6
Daily Fresh Fruit Sorbet by Fiorello's

NIGHT CAP

Capputini 14
Vodka, Kahlua and Espresso
Shaken & Served up

Irish Coffee 11
Irish Whiskey, Coffee, Whipped Cream

SHERRY/PORT

Quinta Santa Eufemia Porto Colheita 2004 14

Graham's Quinta dos Malvedos 2005 Porto 16

Wicker 975 Cabernet 18

Luigi Francoli Grappa di Nebbiolo 13

COFFEE LOVERS

Market Blend Coffee 3

Latté 5

Cappuccino 5

Espresso 4