

Small Plates

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| 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 |
| Spinach-Mushrooms & Goat Cheese Dip | White Parmesan, Truffle Oil and Crostini | | 19 |
| Risotto Croquets | Goat Cheese Mousse, Olive Remoulade & Balsamic Glaze | | 20 |
| Crispy Calamari | Sweet Peppers, Nopales Cactus, Chipotle Aioli and Avocado-Tomatillo Dip | | 18 |
| Dungeness Crab Cake | Sautéed Sweet Corn, Asparagus, English Peas and Citrus Coriander Sauce | | 21 |
| Dungeness Crab Rolls | Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Tropical Fruit & Mint-Basil Vin | | 23 |

From Our Garden

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| Organic Beets Salad | Mixed Greens, Persimmons, Orange Segments, Pumpkin Seeds, Feta Cheese & Pomegranate Vin | 22 |
| Market Dungeness Crab Louis | Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions | 30 |
| Sesame-Soy Chicken Salad | Cabbage, Tatsoi, Baby Shiitakes, Bean Sprouts, Peanuts, Bell Peppers & Crispy Wontons | 23 |
| Chopped Salad | Broccoli, Cauliflower, Carrots, Tomatoes, Corn, Blue Cheese, Egg, Bacon, Avocado & Mustard Vin. | 19 |
| Classic Caesar Salad | Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano | 18 |
| <i>Add Organic Grilled Chicken \$9.00...Add Dungeness Crab \$18.00...</i> | | |

Big Plates

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| Zinfandel Braised Lamb Shank | Roasted Root Vegetables & Garlic Potato Ragout and Mint Remoulade | 43 |
| Garlic Potato Parmesan Gnocchi | Tomato Marinara & Mozzarella Cheese | 29 |
| <i>Add Chicken \$8.00 or Dungeness Crab \$18.00</i> | | |
| Wild King Salmon | Basil Mash Potatoes, Grilled Asparagus, Chef's Mixed Mushrooms, & Red Verju Butter Sauce | 39 |
| Grilled Filet Mignon | Topped with Porcini Butter, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise | 45 |
| Seafood Linguini | Tiger Prawns, Bay Scallops, Mussels, Asparagus, Tomatoes, Capers, Basil Pesto & Shaved Parmesan | 38 |
| Baby Back Ribs | Sweet and Smoky BBQ Sauce, Mashed Potatoes and Coleslaw | 38 |
| Oven Roasted Chicken Breast | Garlic Mash Potatoes, Roasted Root Vegetables & Whole Grain Mustard Jus | 31 |
| Champagne-Battered Fish n' Chips | Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar, House Pickles and Fries | 22 |
| Organic Fried Chicken | Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy | 28 |
| Very Adult Mac n' Cheese | Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko | 19 |
| <i>Add Chicken \$8.00 or Dungeness Crab \$18.00</i> | | |

Sandwiches

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| French Dip Oven Roasted Prime Rib | Gruyere Cheese on Toasted Ciabatta with Au Jus and Garlic Fries | 21 |
| Homemade Veggie Burger | Mozzarella Cheese, Sliced Cucumber, Avocado and Garlic Sautéed Spinach | 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 | 18 |
| <i>Add to Burger Options: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños \$2.00 each</i> | | |

Vegan & Vegetarian modifications where applicable