

dips

ole & steen olive oil, salted focaccia roll (per piece)
green chickpea hummus, whole wheat pita, crudité
jimmy nardello dip, whole wheat pita
guacamole, tomatillo salsa, warm crunchy tortillas

crudos & raw

oysters on the ½ shell ½ dz
clams on the ½ shell ½ dz
razor clams, yuzu vinaigrette
shrimp cocktail
fluke tartare, shiso, kohlrabi, sesame, green chili dressing
tuna tartare, roasted tomato jam, crispy sourdough

apps

broccoli soup, coconut & lime
freshly sliced prosciutto or mortadella, gnocchi fritto
daily selection of 3 local cheeses, honeycomb, marcona almonds
wood-fired grilled olives, orange, rosemary
dosa, yogurt, avocado, lemon dressing, sprouts
pretzel crusted calamari, spicy tomato sauce, grainy mustard
sautéed hopper shrimp, sizzling garlic, chilies, parsley, lemon
crab toast, dill, lemon aioli

salads

avocado lettuce cups, toasted cumin, serrano, lime, pepitas
kale salad, lemon, olive oil, mint
endive & castelfranco radicchio, jicama, asian pear
cashew ranch dressing

pizza

tomato, fresh mozzarella
black truffle, three cheese
mushrooms, four cheese pizza, garlic-parsley oil, organic egg
spinach, herb pizza
broccoli rabe, pepperoni

market table



kohlrabi, banana roasted in coals, pasilla chili garlic dressing



warm leeks, mustard vinaigrette, oregano, hazelnuts



tender beets, silken coconut, pink lady apples



wood roasted market peppers, fennel pollen, lemon



grilled avocado, fresh wasabi, white soy



roasted portobello mushroom, celery leaves, lemon



brussels sprouts, salt & pepper, lemon



roasted carrots, seed butter, red chili sambal



roasted cauliflower, turmeric sauce, dates, taggiasca olives



roasted broccoli, pistachio crumbs, lime



wood-fired roasted artichoke aioli, herbs



celeriac francese, tender leeks, calabrian chili



shell bean stew, preserved lemon



tender seared caraflex cabbage, basil-pumpkin seed pesto



braised fennel, almond cream, lemon, nutmeg



baked sweet potato, chili butter, sea salt



grilled maitake mushroom, goat cheese, chili vinaigrette

pasta

ricotta agnolotti, san marzano tomato sauce, parmesan, chili
paccheri pasta, mushroom walnut bolognese, celery, mint
crackling macaroni and cheese

tacos & masa

griddled hake tacos, aioli, cabbage-apple slaw
chipotle chicken tacos, crispy skin, grilled jalapeno salsa
pork confit tacos, pineapple relish, roasted corn, lime crema
kabocha squash empanadas, smoked mozzarella, pepita sauce
spiced ground beef & celery root empanadas, tomato salsa
mushroom quesadilla, jalapeno salsa

others

steamed eggs, broccoli & cheddar cheese
silken tofu, crispy yuba, sichuan chili broth, peanut, black lime
buttermilk fried quail, pickled fennel, jalapeno salsa
charred octopus, romesco sauce, lemon
umami glazed portobello burger, herbed fries
gruyère cheeseburger au jus, frizzled onions, herbed fries
whole grilled black sea bass, herbal salsa, warm tortillas
arroz con pollo, crispy skin, lemon zest, black pepper

simply cooked

crispy skin arctic char, shaved fennel, herbs
whole lobster roasted, oregano, red chili
half organic chicken, market vegetables, lemon
campo grande iberico pork, arbol tomatillo salsa
beef skirt steak or tenderloin, salsa verde, lime
32 oz dry-aged ribeye for two

sides

housemade french fries
mashed potatoes
roasted kabocha squash, nogada sauce, mint
lentils, sweet potato