



market table

appetizers

Seasonal Fruit & Veggies 11
trio tasting of simple market salads

Chilled Watermelon Soup 14
roasted anaheim chiles, prosciutto, pepitas

Baby Kale Salad 16
quinoa, sliced avocado, pickled onion

Iced Hurricane Island Oysters* 4 ea.
champagne mignonette

Crispy Clam Strip Salad 17
pea shoots, radish, creamy coriander dressing

Red Snapper Sashimi* 21
asian pear, radish, ginger, soy citrus aji amarillo

Tagliatelle Pasta 21
confit garlic, pine nut & basil pesto, parmesan

Potato Gnocchi 18
pork sausage ragu, turmeric braised fennel, pecorino

seasonal vegetables

Market Carrots 11
spiced yogurt, walnuts

Grilled Broccolini 14
spiced garbanzos, tahini-honey

Crunchy Zucchini 12
whipped ricotta, squash salsa cruda

Eckerton Hill Farm Heirloom Tomatoes 16
charred onion dressing, feta

Marinated Japanese Eggplant 15
toasted sesame, rice vinegar, mint

Charred Corn off the Cobb 13
spicy mexican style, parmesan

Old Bay Spiced Fries 8
cocktail sauce

entrées

Roasted Golden Tile Fish 32
mashed potatoes, asparagus, sweet onion truffle sauce

Pan Crisped Bell & Evans Chicken 28
peach-pancetta panzanella, sherry pan sauce

Za'atar Cauliflower 24
toasted pistachios, vegetable purée

Organic Salmon* 33
corn risotto, arugula, macerated berries

Grilled Whole Branzino 35
lola rosa, oyster mushrooms, lemon-caper sauce

Pork Chop Cutlet Milanese* 32
heirloom tomatoes, roasted peppers, green beans

Sautéed Day Boat Scallops 39
creamy seafood chowder, bacon, leek, potato, crackers

Grilled Sangria Hanger Steak* 38
little gems à la caesar, potato croutons, burst tomatoes

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness