



appetizers

Iced Hurricane Island Oysters* 4 ea.
champagne mignonette

Baby Kale & Avocado Salad 16
quinoa, sherry dressing, pickled onion

Seasonal Fruit & Veggies 11
trio tasting of simple market salads

Creamy Seafood Chowder 14
bacon, leek, potato, crackers

Crispy Clam Strip Salad 17
pea shoots, creamy coriander dressing

Summer Corn Risotto 16
tarragon, parmesan, macerated berries

Avocado Toast 13
cucumbers, pistachios, lime, pimiento aleppo

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

market table

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

Broccoli, Mushroom & Fontina Quiche 17
arugula, sherry shallots, provençal

Farmhouse Cheddar Cheeseburger* 19
sliced pickles, caramelized onions, fries

Grilled Branzino Fillet 23
lola rosa, oyster mushrooms, lemon-caper sauce

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

Hanger Steak Tacos* 16
refried black beans, red rice, tomatillo salsa

Grilled Chicken Cobb Salad 21
bacon, avocado, blue cheese, hard boiled egg

Organic Salmon* 26
avocado mousse, grilled asparagus, burst tomatoes

Potato Gnocchi 19
pork sausage ragu, turmeric braised fennel, pecorino

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