

lunch



first

- Baby Gem Lettuce carrots, radish, cucumber, pickled red onions, crispy parmesan, dill buttermilk ranch 16
- Spicy Grilled Shrimp Taco corn tortilla, cabbage slaw, pickled fresno chilies, mango salsa, chipotle aioli 11/22
- Tacos Mañanero black beans, guacamole, scrambled organic eggs, cheddar, salsa ranchera 8/16
- Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions, peppers 17
- Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herb 16
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 *add fried egg +3*
- Heirloom Tomato Gazpacho garlic croutons, marinated tomatoes, chive blossoms 14
- Sun Gold Tomato Salad burrata, tomato water, pine nuts, basil 18

market lunch 19
one protein + three vegetables

choose one

Herb Omelette

Spiced Gulf Shrimp

Faroe Island Salmon a la Plancha

Herb & Garlic Grilled Chicken Cutlet

choose three

Snow Peas

Burst Cherry Tomatoes basil

Shiitake Mushroom Caps

Grilled Summer Squash

Roasted Sunchokes

Grilled Broccolini

Herbed Quinoa

second

- Wild Mushroom Risotto roasted maitakes, parsley pistou 19
- Summer Squash & Burst Tomato Scramble feta, mixed green salad 17
- Ricotta Cavatelli basil pistachio pesto, burst tomato, shrimp oil, grilled shrimp 25
- Grilled Faroe Island Salmon* pea shoots, roasted peppers, shaved fennel, salsa verde 26
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Roasted Summer Ratatouille wild mushroom ragu, herbed quinoa salad, oregano vinaigrette 26
- Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, burst tomatoes, croutons 18
sub shrimp +6 sub salmon +9

drink specials

classic margaritas 2 for 12
tequila blanco, triple sec, demerara, lime

miller high life ponies 2 for 5
Milwaukee, Wisconsin (7 oz.)

más cervezas 5 ea.
Pacifico, Mexico - or - Victoria, Mexico

wines by the glass 2 for 14

sparkling

Prosecco, Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy

rosé

Rhône Blend Rosé, Mas de Daumas Gassac 'Guilhem', 2019, Southern Rhône, France

white

Chenin Blanc, L.A. Cetto, 2018, Baja California, Mexico

red

Nero d'Avola, Di Giovanna 'V.18 Vasca Diciotto', 2018, Sicily, Italy

for the table

- Crispy Polenta tomato provençal 12
- Sautéed Snow Peas scallions, lemon butter 12
- Charred Corn off the Cobb spicy mexican-style, parmesan 13
- Summer Squash whipped basil ricotta, pine nuts 11
- Grilled Broccolini pickled peppers, lemon zest 13
- Old Bay Fries cocktail sauce 10

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


cocktails 16 ea.

- Lavender Fields vodka, lavender, lemon
Spring Spritz cocchi rosa, pamplemousse, prosecco, grapefruit
Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt
Marketini gin, dolin blanc, fresno pepper brine, radish
Furiosa mezcal, orgeat, agave, lime, tajin


wines by the glass

sparkling

 organic  biodynamic

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64
Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy 12/48




rosé

- Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64
Gamay Rosé Edmunds St. John 'Bone Jolly', 2020, El Dorado County, California 17/68
Côtes du Rhône Rosé Domaine La Manarine, 2020, Southern Rhône, France  14/56





orange

- Trebbiano Ampeleia, 2019, Costa Toscana, Italy  18/72

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52
Sancerre Sylvain Bailly 'Terroirs', 2020, Loire Valley, France 18/72
Riesling Edmunds St. John 'Bone-Dry', 2018, Sierra Foothills, California 16/64
Chenin Blanc L'Ecole No.41 'Old Vines', 2019, Columbia Valley, Washington  15/60
Chardonnay Camp, 2019, Sonoma County, California  16/64

red

- Criolla Rocamadre, 2020, Uco Valley, Argentina  14/56
Pinot Noir Evesham Wood, 2018, Eola-Amity Hills, Oregon  19/76
Barbera d'Alba Punset, 2019, Piedmont, Italy  15/60
Côtes du Rhône Domaine Vallot 'Le Coriançon', 2019, Southern Rhône, France  16/64
Cabernet Sauvignon Hardin, 2018, Napa Valley, California 20/80

beer

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| Doc's Draft Hard Apple Cider, New York | 8 | Sam Smith Nut Brown Ale, England | 9 |
| Bell's 'Two Hearted' IPA, Michigan | 8 | Narragansett Lager, Rhode Island | 7 |
| Clausthaler Non-Alcoholic, Germany | 7 | Six Point Sweet Action, New York | 8 |
| Ommegang Pale Sour Ale, New York | 10 | Victory Prima Pilsner, Pennsylvania | 8 |
| Rothaus Pils Tannenzäpfle, Germany | 9 | Allagash White, Maine | 9 |

