

THE MARKET BAR AND CAFÉ

light bar menu 3-5pm

OYSTERS

HALF SHELL OYSTERS 6/18 12/34
burnt pineapple mignonette,
peppery cocktail, lemon

BAKED OYSTERS 19.
5 oysters, baked, roasted corn,
bacon chive butter, parmesan crumb

PINSA PIZZE

PORCHETTA 18.
stracciatella, san marzano tomatoes,
castelvetrano olives, arugula

BIANCO 15.
local mushroom misti, fresh mozzerala,
basil, thyme, cippolini onion

BITES + MORE

BLACK OLIVE FRITES 10.
stone milled, kalamata olive polenta fries, roasted
garlic aioli, pecorino

FRIED CALAMARI 17.
cherry peppers, shallots, chili flakes, parsley,
fra diavolo dipping sauce

CHARRED SHISHITO PEPPERS 12.
smoked paprika, lemon garlic aioli (gf)

POACHED SHRIMP 21.
5 white shrimp, peppery cocktail,
chili remoulade, lemon (gf)

MARKET BURGER 21.
signature grind (8oz), smoked gouda, lettuce,
tomato, onion, pickle, shoestring fries

SMALL

MARKET FOCACCIA	garlic, rosemary, salt, house baked, tomato conserva, tuscan oil	8.
HAMACHI POKE	yellowtail tuna, watermelon radish, cucumber, black vinegar ponzu, everything spice (gf)	19.
PORK BELLY FRIED RICE	Creekstone Farms, organic olive oil fried egg, peas, green onion, everything spice	16.
OCTOPUS	gigantes beans, pancetta, red chimichurri vinaigrette (gf)	22.
PINSA PIZZE BIANCO	local mushroom misti, fresh mozzarella, basil, thyme, cipolini onions (v)	15.
CRAB GNUDI	ricotta dumplings, blue crab, lemon mascarpone crema, chives, pangrattato	23.
CALAMARI	cherry peppers, shallots, chili flakes, parsley, fra diavolo dipping sauce	17.
BAKED OYSTERS	bacon, corn chive butter, parmesan crumb	19.

SHARES

CHEESE & CHARCUTERIE	domestic and imported cheeses, artisanal cured meats, olives, local honey, mostarda, fruits, crostini, flat crackers	28.
SARATOGA CHIPS	caramelized beef onion dip	12.
AHI TUNA NACHOS	wonton chips, tuna, pico de gallo, green onion, jalapeño, avocado, chili wasabi aioli, sweet soy	28.
SHRIMP OH BOY PO BOY	battered fried shrimp, sweet chili slaw, tajin aioli, pickled onions, buttered sesame roll	30.

SALADS

CRACKED FARRO CHOPPED	skillet toasted, lettuces, english cucumber, sheeps milk feta, peas, dried olives, charred carrot, white balsamic vinaigrette (v)	17.
FSM CAESAR	romaine, endive, parmigiano reggiano, olive oil, grilled torn focaccia, creamy dressing, egg yolk zest (v)	15.
BURRATA	tomato, strawberries, fig caramel, mint pesto, strawberry mostarda, maldon sea salt (v, gf)	19.
GRILLED ADD ONS:	gulf pink shrimp (3) 14. kobe steak 12. chicken breast 9. (gf)	

SEAFOOD + RAW

HALF SHELL OYSTERS	• DAILY SELECTION burnt pineapple mignonette, peppery cocktail, lemon (gf)	18./34.
SCALLOP CRUDO	kumquat, citrus zest, lemon, jalapeño, pink pepper grind, pomegranate (gf)	28.
POACHED SHRIMP	5 white shrimp, peppery cocktail, chili remoulade, lemon (gf)	21.
THE SEAFOOD TUB	12 oysters, 6 poached shrimp, half pound blue lump crab, crudo of the day; peppery cocktail, chili remoulade (gf)	90.

MAINS

SWORDFISH PUTTANESCA	tomato confit, sicilian and greek olives, charred onion, caper vinaigrette (gf)	36.
DAY BOAT HALIBUT	green pea espuma, funghi misti, herb salad (gf)	41.
MARKET BURGER	signature grind (8oz), smoked gouda, lettuce, tomato, onion, pickle, shoestring fries	21.
FRIED QUAIL	arborio crusted, corn nut grits, pork belly braised greens, hot chili honey	38.
CHURRASCO STEAK	Snake River Prime American Kobe Bavette, duck fat yukon tostones, charred shishito peppers, roasted tomato chimichurri (gf)	48.
ICELANDIC COD -OR- CHICKEN FRANÇAISE	egg parmesan battered, spaghetti, lemon wine broth, parsley crumbs	32.
MUSHROOM RAMEN	roasted collar city farms blend, mushroom broth, noodles, soft cooked egg, sweet peas, green onion, Swiss chard, shishito kanzuri, sesame	28.

SIDES

FRIED BRUSSELS SPROUTS	black truffle tamari, togarashi	8.
BLACK OLIVE FRITES	stone milled, kalamata olive polenta fries, roasted garlic aioli, pecorino	10.
CHARRED SHISHITO PEPPERS	lemon garlic aioli, smoked paprika (gf)	12.
DUCK FAT YUKON TOSTONES		8.

WINE LIST

BUBBLES

101	Prosecco Rose, Italy 200ml	8.
102	Prosecco, Italy 220ml	8.
103	Sparkling Rosé, La Folie, Mirabeau, France	14/49.
104	Prosecco, Brilla, Italy	29.
105	Rose, Veuve Clicquot, France	105.
106	Veuve Clicquot, France	25/95.

ROSÉ

201	M de Minuty, France	15./54.
202	Maison Saleya, Cotes de Provence	36.
203	Angels and Cowboys, California	40.

WHITES

301	Riesling, J and H Selback, Mosel, Germany	12./32
302	Riesling, Dr. Konstantin Frank, NY	30.
303	Pinot Grigio, Esperto, Delle Venzie, Veneto Italy	12./24.
304	Pinot Grigio. Oyster Bay, Hawkes Bay, New Zealand	36.
305	Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	12./40.
306	Sauvignon Blanc, Duckhorn, North Coast CA	60.
307	Sauvignon Blanc, Craggy Range, Wairarapa New Zealand	48.
308	Chenin Blanc, Fleur De Cap, South Africa	29.
309	Albarino, Granbazan, Rias Baixas Albarino Etiqueta Verde, Galicia Spain	43.
310	Loureiro, Aphros, Vinho Verde Loureiro, Vinho Verde Portugal	37.
311	Gavi, La Scolca, Piedmont Italy	41.
312	Sancerre Domaine Reverdy Ducroux, France	16./58.
313	Chardonnay, Louis Jadot Bourgogne Blanc, France	49.
314	Chardonnay, Bread and Butter, CA	12./42.
315	Chardonnay, Force and Grace, Carneros CA	56.
316	Chardonnay, Post and Beam, Napa Valley CA	74.
317	Chardonnay, Cakebread Cellars, Chardonnay, Napa Valley CA	85.

REDS

401	Red Blend, Hahn, GSM, California	12./42.
402	Red Blend, Harvey and Harriet, San Luis Obispo, California	54.
403	Red Blend, Claret 'North Coast', Ramey Cellars, California	88.
404	Red Blend, Chateau Mont-Redon Chateaneuf-du-Pape, France	111.
405	Pinot Noir, Sean Minor, Sonoma Coast, California	13./52.
406	Pinot Noir, Rainstorm, Willamette Valley, Oregon	46.
407	Pinot Noir, En Route, Les Pommiers Russian River Valley	90.
408	Cabernet Sauvignon, Protea, Cabernet Sauvignon, South Africa	38.
409	Cabernet Sauvignon, The Hess Collection, Maverick Ranches Paso Robles	12./46.
410	Cabernet Sauvignon, The Calling, Alexander Valley, California	62.
411	Cabernet Sauvignon, Bella Union, Napa Valley, California	111.
412	Malbec, Piattelli Vineyards, Premium Reserve Lujan de Cuyo, Argentina	10./36.
413	Zinfandel, Turley Wine Cellars, Old Vines, California	18./68.
414	Toscana, Sempre Ricordare, Italy	50.
415	Beaujolais, Chateau St. Jacques Moulin Vent Cru, France	55.
416	Brunello, Castiglione del Bosco, Brunello di Montalcino, Italy	99.
417	Chateau de Pez, Saint-Estephe, Bordeaux, France	95.
418	Marques de Murrieta, Roja Reserva Finca Ygay, Rioja Spain	56.

DRAFT WINE

Zardetto Private Cuvée Prosecco (NV)	8.
Pine Ridge Chenin Blanc/Viognier (NV)	9.
Biohof Pratsch Rosé	10.
Matchbook Chardonnay (2020)	9.

DESSERTS

LEMON TART 13.

lemon curd, seasonal berry compote,
raspberry coulis, strawberry sorbetto, lemon confit

FONDUE FOR TWO 21.

dark, milk, and white chocolate,
strawberries, house-made marshmallows, banana chips,
biscotti, brownies, pretzels

TROPICAL BLISS 16.

flash-fried coconut custard gelato,
passionfruit sauce, coconut dacquoise,
roasted pineapple, banana foam, lime zest

SORBET / GELATO TRIO 12.

(choose 3)

chocolate salted caramel
pistachio gelato
strawberry sorbet
cherry sorbet

SEE PASTRY CHEF
FOR DAILY CREATIONS



PASTRY CHEF JEN CROWLEY