

seasonal dishes featuring ingredients grown
by brendan, liesel and other local farmers.

THE MARKET MENU

7.14.25

summer

date

season



cocktail	\$12	hemingway daiquiri... bacardi rum, maraschino, fresh grapefruit, lime juice
wine	\$8	canyon road white zinfandel... california
farmer's board*	\$16	raw, grilled, & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
appetizer*	\$15	miso braised cabbage... scallions, fried garlic, hot honey
salad*	\$13	green curly kale salad... quirk cucumbers, red onions, dill flowers, feta cheese, marcona almonds, lemon basil vinaigrette
market pizza*	\$18	Summer squash pizza... heirloom cherry tomatoes, tulsi basil cucumber oregano tzatziki
entree	\$21	korean bbq beef belly sandwich... cauliflower cabbage kimchi, scallion aioli, sesame seed
dessert*	\$14	apple mint chocolate cheesecake... chocolate rice krisp, apple mint whip cream, chocolate ganache, elderberry
seasonal sorbet**	\$6	Nectarine & chamomile sorbet

vegetarian* gluten-free* farm-to-table ingredients