

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

THE MARKET MENU

8.1.25

summer

date

season



cocktail	\$14	honeydew spritz st. germain, titos, prosecco, raw honey, honeydew
wine	\$8	canyon road white zinfandel... california
farmer's board*	\$16	raw, grilled, & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
appetizer*	\$12	charred shishito peppers... scallions, wild mushrooms, chili aioli
salad*	\$13	quirk cucumber & tomato salad... torn mozzarella, heirloom tomatoes, fried garbanzo beans, lemon basil vinaigrette
market pizza*	\$18	Summer squash pizza... heirloom cherry tomatoes, tulsi basil cucumber oregano tzatziki
entree	\$64	45-day dry aged prime ribeye... braised leeks, sweet pepper coulis, patty pan squash
dessert*	\$14	spear mint crème brulee... apple mint whip cream, strawberry scones
seasonal sorbet**	\$6	cucumber mint mojito sorbet

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