

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

THE MARKET MENU

9.17.25

fall

date

season



cocktail	\$14	cherry margarita..... Cazadores tequila, contreau, cherry heering, lime
wine	\$8	nieto senetiner malbec ... argentina
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	roasted squash and barley salad... black kale, toasted walnuts, spiced vinaigrette, feta
market pizza*	\$18	tomatillo pizza... chorizo, cilantro lime cabbage, radish, carmen peppers
entree	\$41	24 hour braised short rib. . . turnip puree, charred parsnip, porcini demi
dessert*	\$14	rosemary honey chamomile tart... almond cake, chamomile whip cream, honey almond brittle
seasonal sorbet**	\$6	cucumber mint mojito sorbet

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