

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

THE MARKET MENU

11.17.25

fall

date

season



cocktail	\$13	sugar & spice... and everything nice. rich warm spices, rumchata, spiced liqueurs and cream
wine	\$12	red blend feature... a rotating selection of rich, fruit forward blends
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
soup*	\$12	butternut squash bisque... gala apple, ginger, cinnamon, coconut crème fraiche
salad*	\$13	spiced kale salad... black kale, napa cabbage, acorn squash toasted walnuts, maple vinaigrette, manchego
market pizza*	\$18	spinach and basil pesto pizza... heirloom tomatoes, fresh mozzarella, black garlic, aged balsamic
entree	\$41	24 hour braised short rib. . . butter poached leeks, ginger carrot puree, porcini demi
dessert*	\$14	pumpkin roll cake... spiced pumpkin sponge cake, butterscotch whipped cream & drizzle, toffee crumble
seasonal sorbet**	\$6	ginger and apple cider sorbet

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