

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

# THE MARKET MENU

12.22.25

winter

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	wild mushroom bisque shiitake, scallions, truffle crispy onion
burger*	\$19	blackberry farm burger... angus patty, blackberry chili ketchup, goat cheese, arugula, smoked bacon
market pizza*	\$18	spinach and basil pesto pizza... braised kale, fresh mozzarella, wild mushrooms, fried garlic,
entree	\$41	24 hour braised short rib. . . butter poached leeks, ginger carrot puree, porcini demi
dessert*	\$14	spiced ginger cake ginger mousse, orange sponge cake, candied oranges, gingerbread snap
seasonal sorbet**	\$6	ginger and apple cider sorbet

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