

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

# THE MARKET MENU

1.20.26

winter

date

season



cocktail	\$14	shooting star... camarena tequila, cynar, lime cardamon, smoldered bitters
wine	\$13	noah's river pinot noir... california, USA
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
soup*	\$12	tomato and blood orange... feta, basil, lemon olive oil
burger*	\$19	french onion burger... angus brisket patty, boursin, crispy onions, caramelized pickled onions, truffle aioli
market pizza*	\$18	gyro pizza... cucumber tzatziki, roasted garlic, crispy beef, red onions, feta
entree	\$41	24 hour braised short rib. . . creamed spinach, honey glazed carrots, porcini demi
dessert*	\$14	apple blackberry betty... spiced oat crisp, orange lavender elderflower ice-cream
seasonal sorbet**	\$6	ginger and apple cider sorbet

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