

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

THE MARKET MENU

3.23.26

spring

date

season



cocktail	\$14	passion fruit spritz... titos vodka, aperol, moscato, lemon juice, passion fruit puree
wine: by the glass by the bottle	\$9 \$30	zolo rosé... argentina
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
soup**	\$12	élate chowder... cilantro lime crema, dried chilies, queso fresco
pasta*	\$19	fettuccine feta primavera... confit tomatoes, asparagus, artichokes, spinach, creamy alfredo
market pizza	\$18	sweet heat... green tomato chow chow, pickled jalapenos, chili oil, prosciutto, feta
entree*	\$mkt	blackened market fish... broccoli asparagus puree, citrus fennel, tomato
dessert*	\$14	blueberry basil tart... lemon cake, blueberry gel, basil mousse, candied basil
seasonal sorbet**	\$6	cucumber mint sorbet

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