



MARKET MENU

**SEASONALLY SOURCED
& LOCALLY DRIVEN**

FIRST BITE



BLUE CORN QUESADILLA 13 vg

blue corn tortilla, oaxacan cheese,
summer vegetable slaw, salsa verde fresca

SUMMER VEGETABLE SALAD 14 vg, gf, df

green beans, yellow wax beans, white beans, tomatoes, pickled red
onions, celery leaf, parsley, sauvignon blanc vinaigrette

MAIN EVENT



WOOD FIRED HALIBUT 28 vg, gf, df

cauliflower puree, roasted beets, fennel, ruby red grapefruit,
lemon vinaigrette, chimayo chile

SWEET STUFF



CHERRY PISTACHIO UPSIDE-DOWN CAKE 9 vg

bay leaf cream anglaise

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EAT, DRINK & BE LOCAL

We proudly source from & support the local farming community including McClendon's, Maya's Farm, Two Wash Ranch & Abby Lee Farms.