



MARKET MENU

SEASONALLY SOURCED & LOCALLY DRIVEN

FIRST BITE



WOOD ROASTED SUMMER SQUASH 12 vg, gf
romesco sauce, goat cheese, pickled fresno, parsley

MAIN EVENT



PAN SEARED RAINBOW TROUT* 23 gf
purple sweet potato, green beans,
almond brown butter lemon caper sauce

POT ROAST 25
braised carrots, spinach, beef jus, texas toast

SWEET STUFF



POACHED STONEFRUIT 9 vg
honey semifreddo, honey cake crouton

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.