

BRUNCH SUBSTITUTIONS & MODIFICATIONS POLITELY DISCOURAGED

Something Sweet

Blueberry Cream Cheese Coffee Cake <i>whipped cream</i>	6
Anna's Donut of the Day <i>limited quantities</i>	6
House-made Granola <i>with yogurt or milk/with seasonal fruit</i>	6/10
Saint Benoit Yogurt <i>seasonal fruit & balsamic</i>	8
Buttermilk Pancakes <i>maple syrup</i>	12
French Toast <i>pan de mie /seasonal fruit /crema</i>	14

Brunch Specialties

Avocado & Egg Salad Toast <i>chives /queso fresco</i>	15
Morel & Asparagus Soft Scramble <i>green garlic /spring onions /toast</i>	19
Croque Madame Sandwich <i>grilled ham & cheese /sunny side up egg /sauce mornay</i>	19
Ratatouille Omelet <i>basil /goat cheese /toast /arugula salad</i>	21
Dungeness Crab Eggs Benedict <i>pan de mie /tomato /avocado /herb hollandaise</i>	23

*Hobb's bacon, Canadian bacon,
or Caggiano sausage 6*

Parker House Rolls & Butter 4

Winedown Wednesday's

Half off all bottles of wine all
day and night

Raw Bar

Oysters on the Half Shell <i>cocktail sauce /champagne mignonette</i>	19/35/49
Shrimp Ceviche <i>lime /serrano /tomatillo /avocado /cilantro /chips</i>	12
Ahi Tuna Crudo <i>avocado / red radish / togarashi</i>	14

Fish and Shellfish

Crawfish Po-Boy <i>lettuce /tomato /spicy remoulade /cole slaw</i>	18
Crispy Soft Shell Crab Sandwich <i>tartar sauce /lettuce /french fries</i>	20
Seafood Gumbo <i>haddock /crab /shrimp /okra /herbs</i>	25
Crispy Fish-n-Chips <i>cole slaw /tartar sauce</i>	26
Dungeness Crab & Shrimp Louie <i>avocado /tomato /egg /1000 island dressing</i>	26
Lobster /Crab Roll <i>fennel /celery /tarragon /mayonnaise /cole slaw</i>	28

Not Fish

Tomato, Corn & Avocado Salad <i>lime vinaigrette /queso fresco</i>	15
MarketBar Burger <i>french fries</i> <i>add cheese \$1 add bacon \$2 add avocado \$2</i>	19
Pressed Chicken Breast Sandwich <i>avocado aioli /tomato /mozzarella / french fries</i>	19
Roast Prime Rib Sandwich <i>horseradish aioli /crispy onions /potato salad</i>	22

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Our produce, meat, poultry and fish come from sources practicing sustainable methods

A 5% service charge will be added to all food & beverage items to satisfy

City of San Francisco employee mandates.

Split plate charge of \$2.50