

Lunch

Appetizers

Castelvetro Olives	4
Blistered Shishito Peppers <i>Maldon sea salt</i>	10
Crispy Polenta Fries <i>harissa aioli</i>	10
Za'atar Spiced Lamb Meatballs <i>radish & cucumber salad / yogurt-lime dressing</i>	15
Deviled Eggs <i>crispy bacon / spicy aioli</i>	9
Mushroom Arancini <i>black garlic aioli</i>	10
Market Soup of the Day	6/10
Ahi Tuna Crudo <i>avocado / red radish / togarashi</i>	14

Salads

Baby Red Romaine Wedge <i>avocado / Hobbs bacon / egg / honey mustard vinaigrette</i>	14
Greek Style Farro Salad <i>feta / cherry tomatoes / cucumbers / bell peppers / caperberries / olives</i>	17
Sweet Gem Caesar <i>herbed croutons / Parmigiano Reggiano</i>	11
Garden Lettuce <i>los Cameros cheese / Banyuls vinaigrette</i>	10
New York Steak and Asparagus Panzanella <i>poached farm egg / feta / rustic croutons / jalapeno-mustard vinaigrette</i>	24
Chicken and Market Citrus <i>toasted walnuts / pecorino / pickled shallots / Meyer lemon dressing</i>	19

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

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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

Fish & Shellfish

Oysters on the Half Shell <i>cocktail sauce / champagne mignonette</i>	19/35/49
Gulf Prawn Cocktail <i>tomatillo salsa / cocktail sauce</i>	13
Oyster and Prawn Platter <i>champagne mignonette / tomatillo salsa / cocktail sauce</i>	17
Hand-Picked Dungeness Crab Louie <i>avocado / cherry tomatoes / hard-cooked egg / 1000 Island</i>	25
Seared Ahi Tuna "Nicoise" <i>tonnato sauce / pole beans / frisée / tomato confit / olives / capers</i>	24
California Halibut <i>coconut broth / bok choy / wasabi greens</i>	27
Seafood Pot Pie <i>scallops / market fish / Gulf prawns / fennel / Fresno chili</i>	23
Crispy Fried Fish-n-Chips <i>cole slaw / tartar sauce</i>	23

Plates/Sandwiches

Squid Ink Linguine <i>Monterey calamari / peppadew peppers / herbed bread crumbs</i>	19
Spicy Prawn Pizza <i>garlic & chili marinated prawns / chipotle / queso fresco / cilantro</i>	19
Organic Egg Omelet <i>spinach / Gruyere cheese / braised onions / Acme batard toast garden salad</i>	16
Tasso Ham and Red Hawk Cheese Panini <i>Old Bay potato chips / house pickled vegetables</i>	17
House-Cured Ahi Tuna Salad Sandwich <i>fennel-radish salad</i>	15
Market Burger <i>daily house-ground organic chuck and short rib / French fries</i>	18
Asparagus & Black Truffle Garganelli Pasta <i>wild mushrooms / Parmigiano Reggiano</i>	23
Corned Beef Reuben Sandwich <i>braised cabbage / Gruyere cheese / Russian dressing / cole slaw</i>	22
Goat Cheese Ravioli <i>chioggia and gold beets / Marcona almonds / green onion / pecorino</i>	19
Poblano Chili Pepper Burger <i>pepper jack cheese / harissa aioli / French fries</i>	19.5

