

MENU

EVERY MONDAY THRU FRIDAY \$1⁵⁰ OYSTERS FROM DRAKES BAY 3PM TO 7PM

SMALL PLATES

<i>Acme Bread "Epi"</i>	2
<i>European style butter</i>	
<i>Castelvetrano Olives</i>	3
<i>citrus marinated</i>	
<i>Dungeness Crab Deviled Eggs (2)</i>	5
<i>chipotle aioli</i>	
<i>MarketBar Guacamole</i>	8
<i>house fried tortilla chips</i>	
<i>Blistered Padrone Peppers</i>	5
<i>Maldon sea salt</i>	
<i>Market Soup of the Day</i>	6/10
<i>Hobb's Smoked Salmon Bruschetta</i>	9
<i>goat cheese / cucumber jam</i>	
<i>Wild Mushroom Arancini</i>	9
<i>roasted garlic aioli</i>	
<i>Grilled Lamb Skewers</i>	11
<i>cous cous / dried fruit / yogurt sauce</i>	
<i>Liberty Farms Duck Liver Pate</i>	7
<i>grilled levain, cornichons</i>	
<i>Mini Burgers (2)</i>	7
<i>guacamole</i>	
<i>Sauteed Monterey Bay Calamari</i>	9
<i>braised butter beans / toasted garlic / chili flake</i>	
<i>Wild Ramps and Kale Flatbread</i>	13
<i>'Sheep-A-Go-Go' pecorino</i>	
<i>Artisanal Cheese Selection</i>	14
<i>accoutrements</i>	
<i>Market Vegetable</i>	7

SALADS

<i>Garden Lettuce Salad</i>	10
<i>Midnight Moon goat cheese / Banyuls vinaigrette</i>	
<i>Fennel, Mizuna & Citrus Salad</i>	10
<i>spiced hazelnuts / champagne vinaigrette</i>	
<i>Chicken, Basil, and Almond Salad</i>	17
<i>creamer potatoes / blue lake beans / pecorino pesto</i>	

PASTA

<i>Fava Bean & Ricotta Ravioli</i>	19
<i>wild garlic / oyster mushrooms / Parmigiano Reggiano</i>	
<i>Baked Shortrib Lasagna</i>	20
<i>tomato / ricotta / Parmigiano Reggiano</i>	

ENTREES

<i>Wild Hawaiian Walu</i>	23
<i>baby potatoes / fava beans / salsa verde</i>	
<i>Citrus Marinated Half Petaluma Chicken a la Plancha</i>	24
<i>sweet potato gratin / orange gastrique</i>	
<i>Grilled Natural Veal Chop</i>	28
<i>mushroom ragout / broccoli rabe</i>	
<i>California Wild King Salmon</i>	25
<i>Baby fava beans / cipollini onions / extra virgin grapeseed oil</i>	
<i>Grilled New York Strip Steak</i>	38
<i>roasted carrots / Italian parsley / porcini butter</i>	

Daily Ground Market Burger
ALL NATURAL CHUCK & BRISKET
French Fries
 16

SPICY SHRIMP SALAD
Housemade Cocktail Sauce
 small 8 medium 15 large 28

OYSTERS ON THE HALF SHELL

2.50 each

3% will be added to all food and beverage items to offset
S.F. City and County Taxes, Ordinances & Fees

Split plate charge of \$ 2.50