

LUNCH

MARKET SOUP OF THE DAY

cup 6 bowl 10

SOUP & SANDWICH

White shrimp po-boy / soup of the day 16

SPICY SHRIMP SALAD

Housemade Cocktail Sauce

small 8 medium 15 large 28

OYSTERS ON THE HALF SHELL

2.50 each

Dungeness Crab Deviled Eggs <i>spicy chipotle aioli</i>	9
Garden Lettuce Salad <i>Midnight Moon goat cheese / Banyuls vinaigrette</i>	10
Fennel, Mizuna & Citrus Salad <i>spiced hazelnuts / champagne vinaigrette</i>	10
Seared Ahi Tuna "Nicoise" <i>tonnato sauce / oven dried tomato / pole beans / frisee / olives / capers</i>	19
Chicken, Basil, and Almond Salad <i>creamer potatoes / blue lake beans / pecorino pesto</i>	17
Market Omelette <i>roasted mushrooms / avocado / gruyere / garden salad / toast</i>	14
Wild Ramps and Kale Flatbread <i>'Sheep-A-Go-Go' pecorino</i>	13

Roast Pork Loin Sandwich <i>tonnato aioli / carrot-jicama slaw</i>	16
Daily Ground Market Burger <i>all natural chuck & brisket / french fries</i>	16
Crispy Fried Fish-n-Chips <i>cole slaw / tartar sauce</i>	21
Grilled Hawaiian Walu <i>baby potatoes / fava beans / salsa verde</i>	23
Organic Chicken Leg Confit <i>sweet potato gratin / orange gastrique</i>	17
Fava Bean & Ricotta Ravioli <i>wild garlic / oyster mushrooms / Parmigiano Reggiano</i>	18

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

BREAD SERVED UPON REQUEST

Olivestri Olive Oil 2

Il Caratello Balsamic Vinegar 2

Castelvetrano Olives 4