

WEEKEND BRUNCH MENU

<p><i>Saint Benoit</i> Yogurt 5 with seasonal fruit & balsamic 8</p> <p>Crepes with Caramelized Apples 7 <i>mascarpone</i></p> <p>Banana Bread 3 <i>European style butter</i></p>	<p>MarketBar Granola, <i>milk</i> 5 with seasonal fruit 8</p> <p>Hobbs Smoked Salmon Bruschetta 12 <i>red onion, capers, goat cheese</i></p>
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Two Petaluma Farms Eggs Any Style

choice of Zoe's bacon or Caggiano sausage links, roasted potatoes, toast 14

Market Omelette

roasted mushrooms, avocado, gruyere, garden salad & toast 14

Baked Egg, Wild Ramp, and Kale Flatbread

'Sheep-A-Go-Go' pecorino 14

Acme Cinnamon-Currant French Toast

Tarragon and orange marinated currants 13

Griddled Buttermilk Pancakes

choice of Zoe's bacon or Caggiano pecan maple sausage 10

Sides: Organic egg 2, Toast 1, Zoe's Bacon 5, Caggiano Pecan Sausage Links 5, or Roasted Potatoes 5

<p>Dungeness Crab Deviled Eggs 9 <i>spicy chipotle aioli</i></p> <p>Garden Lettuce Salad 10 <i>Midnight Moon goat cheese / Banyuls vinaigrette</i></p> <p>Chicken, Basil, and Almond Salad 17 <i>creamer potatoes / blue lake beans / pecorino pesto</i></p>	<p>Daily Ground Market Burger 16 <i>all natural chuck & brisket / french fries</i></p> <p>Fava Bean & Ricotta Ravioli 18 <i>wild garlic / oyster mushrooms / Parmigiano Reggiano</i></p> <p>Crispy Fried Fish-n-Chips 21 <i>cole slaw / tartar sauce</i></p>
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MARKETBAR SHRIMP SALAD

Spicy Cocktail Sauce

small 8 medium 15 large 28

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

SPLIT PLATE CHARGE OF \$ 2.50