



## STARTERS

<b>Oysters</b> chilled on a half shell, traditional accompaniments	\$3ea
<b>Avocado Toast</b> radish, cilantro, lemon, olive oil, country wheat /egg +\$2	\$10
<b>Guacamole</b> cilantro, blue corn chips, cotija	\$8
<b>Ceviche</b> white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips	\$13
<b>Chilled Jumbo Shrimp</b> olive oil, cocktail sauce	\$14
<b>Crab Cake</b> maryland style, old bay aioli	\$15
<b>Brussel Sprouts</b> pinenuts, apple, dill, feta	\$11
<b>Charcuterie Mac + Cheese,</b> 3 cheeses, mixed charcuterie, garlic bread crumbs, truffle	\$14
<b>Weiser farms loaded potatoes</b> cheddar cheese, bacon creme fraiche, green onion	\$9
<b>Charcuterie board</b> selection of sliced meats	\$12
<b>Artisinal cheese board</b> selection of artisinal cheeses	\$14
<b>Charcuterie and artisinal cheese board</b> selection of sliced meats and artisinal cheeses with crostini, whole grain mustard and house pickles	\$16

## SALADS

<b>Market Chop</b> little gem, provolone, salami, garbanzo beans, cherry tomatoes, pepperocini, red onion, oregano vin	\$14
<b>Salmon Confit Salad</b> spicy greens, cucumber, radish, dill, goat cheese, lemon	\$14
<b>Market Caesar</b> baby romaine, parmesan, garlic bread crumbs	\$13
<b>Quinoa Salad</b> heirloom pearl quinoa, parsley, red onion, feta, green onion, arugula, cucumber	\$11

## SIDES

<b>Fresh Baked Bread + Butter</b>	\$5
<b>Fries (Garlic or Sweet Potato)</b>	\$5
<b>Local Greens Side Salad</b>	\$5

## SANDWICHES

w/ house greens, lemon vinaigrette /fries + \$2	
<b>Turkey Club</b> smoked turkey, little gem, sliced tomato, fuerte avocado, sprouts, vermont cheddar cheese on wheat	\$12
<b>BTLA</b> red leaf lettuce, tomatoes, fuerte avocados, onion sprouts, lemon thyme aioli, Neiman Ranch bacon, on seeded	\$12
<b>Roasted Chicken Breast</b> wild arugula, pickled red onion, pepperocini, goat cheese, marinated cucumber on brioche	\$12
<b>Green House</b> quinoa, feta, sprouts, arugula, avocado, marinated cucumber, parsley, red onion, organic spinach tortilla	\$12
<b>The Italian</b> mortadella, capicola, soppressata, provolone, giardiniera, lettuce, tomato, onion, oregano vinaigrette, toasted italian	\$12
<b>Nashville Fried Chicken</b> house made pickles, red cabbage slaw on brioche bun	\$13

## MAINS

<b>Shrimp Tacos</b> tempura shrimp, cilantro crema, red cabbage slaw, spicy aioli	\$15
<b>1000 Burger</b> vermont cheddar, fancy sauce, arugula, TOP, on brioche bun, served with fries	\$15
<b>Grilled Cheese</b> vermont cheddar and garlic cheese, mortadella, pepperocini on sourdough served with house tomato soup	\$14
<b>Herb Roasted Chicken Leg</b> quinoa salad, tatziki	\$20
<b>Seared Salmon</b> pan seared with rice pilaf, lemon brown butter sauce, fines herbs	\$22
<b>Steak Frites</b> pan roasted 10oz ribeye, fries, chimichurri	\$28

## DESSERTS

<b>Apple Tart Tarte Tatin</b> vanilla ice cream	\$11
<b>Tiramisu</b> mascapone, espresso	\$11
<b>Flourless Chocolate Cake</b> whipped cream, cookie crumble	\$11
<b>New York Cheesecake</b> mixed berries, graham cracker	\$11