



LUNCH & DINNER

To Share

- CHEESE & CHARCUTERIE** 28
California cheeses, chorizo
Pamplona, bresaola, prosciutto,
tangerine, chili marinated green
olives, seasonal mostarda, dried
fruits & nuts, rustic bakery crisps
- ROASTED CARROT HUMMUS** 18
Pumpkin seed pesto, roasted
crudités, sesame seed and
cumin lavash (V)
- CAULIFLOWER FRITTERS** 13
Old bay aioli, sesame sambal
(VN, GF)
- TRUFFLE FRIES** 15
Lemon garlic aioli (V, GF)
- WINGS (6 or 12)** 17 | 25
Marinated chicken wings, choice
of: spicy mango or Buffalo sauce,
crudités, and buttermilk dressing (GF)
- OYSTERS ON THE HALF SHELL** 21
Kumquat mignonette, charred scallion
oil, horseradish (GF)
- TUNA CEVICHE** 23
Sushi-grade ahi tuna, avocado,
habañero aioli, mango & guajillo
aguachile, corn tortilla planks (GF)

Soup and Salad

- CLAM CHOWDER** Cup 10
Sourdough Bowl 14
- MERCADO SALAD** 15
Chopped Romaine, charred corn,
candied jalapeño, Cotija cheese, baby
tomato, pickled onion, fried avocado,
Cholula buttermilk dressing (V)
- BURRATA SALAD** 17
Butternut squash, microgreens,
candied pecan, olive oil, pomegranate
balsamic glaze, grilled levain (V)
- FRENCH RIVIERA
CAESAR SALAD** 15
Romaine, baby kale, cherry tomato,
heirloom radish, torn crouton,
pecorino, creamy wakame Caesar
dressing (V)
- ADDITIONS**
grilled chicken 7 | shrimp 8 | steak
14 | salmon 15 | Beyond Meat 10

Favorites

- FRIED CHICKEN SAMMIE** 21
Coriander poblano slaw, pickles,
garlic-lemon aioli, sesame brioche
bun, fries
Nashville hot chicken style 3
- THE SET BURGER** 22
8oz Angus beef patty, caramelized
onion, lettuce, tomato, garlic aioli,
fries. Choice of cheese (Gruyère,
white Cheddar, American or
blue cheese), sesame brioche bun
- MEDITERRANEAN BURGER** 20
Sumac seasoned "Beyond Meat"
patty, grilled red onion, spicy ketchup,
cilantro, plant-based feta, vegan
pretzel bun, fries (VN)
- ADDITIONS**
avocado 2 | bacon 2 | fried egg 2
- LOBSTER ROLL** 28
Maine lobster salad, New England
butter roll, fries
- BAJA FISH TACOS** 23
Beer battered cod, roasted
corn salsa, cabbage slaw,
smashed avocado, corn tortilla
- MARGHERITA PIZZA** 20
House tomato sauce, basil,
mozzarella (V)
- CALABRESE PIZZA** 22
House tomato sauce, mozzarella,
spicy Calabrese dry salami
- TOFU BAHN MI** 20
Marinated crispy tofu, Sriracha
aioli, market pickled vegetable,
cilantro, fries (V)

Mains

- SURF & TURF** 55
10oz Prime New York, grilled shrimp,
whipped Yukon gold potato, grilled
asparagus, horseradish butter, red
wine demi-glace (GF)
- LOBSTER MACARONI & CHEESE** 37
Maine lobster meat, cavatappi pasta,
house cheese sauce, smoked bacon,
chive, parsley
- SEARED SUSTAINABLE SALMON** 38
Green garbanzo, teardrop tomato,
yellow squash, roasted carrot, roasted
red pepper pesto butter sauce (GF)
- BBQ CHICKEN** 34
10oz "airline" free range chicken
breast, sweet corn-basil grits, collard
greens, honey butter corn bread, BBQ
pan drippings

V = VEGETARIAN
VN = VEGAN
GF = GLUTEN FREE

An 18% gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose
you to chemicals including acrylamide in many fried or baked foods and
mercury in fish, which are known in the State of California to cause cancer
and birth defects or other reproductive harm.