

BURGERS

Our Standard beef patties are a perfect blend of chuck, brisket, and sirloin, ground fresh daily in the Butcher Shop!

Served with your choice of hand-cut French fries, hand-cut sweet potato fries, cole slaw, kale slaw, or market salad

THE ROADSIDE 11

7 oz. Standard beef patty, Standard sauce, American cheese, sweet onion, bibb lettuce, tomato, and pickle on a sesame seed bun

THE RANCHER 13

7 oz. Standard beef patty, cheddar, bacon, egg, caramelized onions, dijonnaise, and bread & butter pickles on a brioche bun

DOUBLE BAO 12

Double mustard-grilled Standard beef patties, American cheese, iceberg lettuce, tomato, animal sauce, and caramelized onions on a bao bun

BOURBON BBQ 13

7 oz. Standard beef patty, bourbon BBQ sauce, fried onion rings, sweet corn mash aioli, and applewood-smoked bacon on a pretzel bun

JALAPEÑO TURKEY 12

Housemade turkey patty, lettuce, cole slaw, tomato, and jalapeño-avocado sauce on a nine-grain bun

QUINOA VEGGIE 12

Housemade quinoa veggie patty, champagne vinaigrette, spinach, tomato, avocado, and shaved onions on a nine-grain bun

Add-ons: cheese, applewood-smoked bacon, fried egg sautéed varietal mushrooms, or balsamic caramelized onions +1

Any beef burger patty may be substituted for:

Turkey or quinoa veggie patty +1 Grassfed beef patty +2

SALADS

Add a protein: Chicken or Tofu +2 Hanger Steak +4 Seared Sashimi-Grade Yellowfin Tuna or Faroe Islands Salmon +4

FOUR FARMERS 10

Field greens, dates, hazelnuts, goat cheese, cornbread croutons, campari tomatoes, and avocado with champagne vinaigrette

GREEN GODDESS 11

Avocado, spinach, kale, seasoned rice and quinoa, snap peas, cucumber, radish, lemon, apricots, and pumpkin seeds with green goddess dressing

COBB 10

Field greens, crumbled blue cheese, bacon, avocado, corn, red onion, hard boiled egg, and campari tomatoes with champagne vinaigrette

ASIAN 10

Field greens, avocado, cilantro, mandarin oranges, carrots, red peppers, edamame, sesame seeds, toasted peanuts, and crispy wontons with peanut vinaigrette

BIG APPLE 11

Field greens, fresh & dried apples, pecans, dried cherries, salted caramel crisp, and Point Reyes blue cheese with maple-mustard seed dressing

THE CRUNCH 10

Kale, avocado, red quinoa, blueberries, candied pecans, mandarin oranges, apples, and hearts of palm with champagne vinaigrette

GOOD GRILLED 10

Field greens, black beans, avocado, corn, tomato, roasted red peppers, tortilla strips, and shredded monterey jack cheese with chipotle lime vinaigrette

ENTRÉES

NEW YORK STRIP AND TRUFFLE FRITES 20

U.S.D.A. Top Choice strip steak, hand-cut truffle frites, and dijonnaise

GRILLED SALMON WITH CARAMEL CITRUS REDUCTION 18

Quinoa and brown rice with daikon radish slaw

COFFEE MOLASSES PORK CHOP 17

Loaded mashed potatoes and BBQ butter sauce

SIDES

SOUP OF THE DAY 4 / 6

HAND-CUT FRENCH FRIES 4

Choice of: Standard, Espelette, or Shadow Mountain seasonings with house ketchup

HAND-CUT SWEET POTATO FRIES 5

Choice of: Standard, Espelette, or Shadow Mountain seasonings with housemade mustard-honey

CHEESE FRITES 6

Melty cheese ladled atop seasoned fries

TRUFFLE FRITES 6

Parmesan, parsley, and chives

COLE SLAW 3

Creamy dressing

KALE SLAW 4

Creamy dressing, pistachios

SANDWICHES

Served with your choice of hand-cut French fries, hand-cut sweet potato fries, cole slaw, kale slaw, or market salad

SPICY CHICKEN BAO 10

Fried chicken breast, gochujang sauce, and napa cabbage slaw on a bao bun

GOING BACK TO CALI 10

Shaved turkey, havarti cheese, mustard-honey, avocado, tomato, and red onion on wheat bread

Add bacon +2

EGGPLANT BÁNH MÌ 9

Grilled eggplant, jalapeño, mint, pickled cucumber, daikon radish, carrots, and spicy sauce on crispy bánh mì bread

MUSTARD-HONEY CHICKEN 12

Grilled chicken, monterey jack cheese, roasted red pepper, bacon, avocado, bibb lettuce, and red onion on a pretzel bun

MOLTEN GRILLED CHEESE 9

American, cheddar, and mozzarella cheeses on challah bread

Add bacon +2

THE 24-HOUR STEAK 15

24-hour marinated hanger steak, blue cheese, arugula, varietal mushrooms, buttermilk garlic dressing, and balsamic caramelized onions on soft french bread

PEPPER TUNA 15

4 oz. seared sashimi-grade yellowfin tuna, seasoned Japanese dressing, pea sprouts, wasabi aioli, avocado, and shaved red onions on a bao bun

PIZZA

Baked at 600° for a crispy crust!

STANDARD CHEESE 11

Marketmade tomato sauce, fresh mozzarella, and parmesan cheese

Add: Pepperoni +2 Italian Sausage +2

MEDITERRANEAN 14

Marketmade pesto, goat cheese, fresh mozzarella cheese, olives, basil, roasted fennel, and garlic oil

EL DIABLO 14

Marketmade tomato sauce, fresh mozzarella cheese, pepperoni, spicy calabrese salami, parmesan cheese, olive oil, and basil

CLASSIC MARGHERITA 12

San Marzano tomatoes, fresh mozzarella, and basil

BBQ CHICKEN 14

Spicy chicken sausage, red onion, gouda cheese, fresh cilantro, and BBQ sauce

THE FARMSTEAD 14

Marketmade pesto, spinach, roasted bell pepper, parmesan, basil, fresh mozzarella cheese, arugula, and tomatoes

Any pizza may be made GLUTEN-FREE

featuring small Udi's gluten-free crust starting at 9

BOWLS

BUDDHA BOWL 11

Brown rice, peanut ginger glaze, stir-fried market vegetables, toasted peanuts, green onions, and sesame seeds

BOWL BIM BAP 11

White rice, gochujang chile sauce, spinach, bean sprouts, carrots, enoki mushrooms, housemade kimchi, and pickled daikon radish, topped with a fried egg

Add a protein: Chicken or Tofu +2 Hanger Steak +4

Seared Sashimi-Grade Yellowfin Tuna or Faroe Islands Salmon +4

HAWAIIAN TUNA POKÉ 14

Soy-marinated sashimi-grade yellowfin tuna, citrus, avocado, scallions, mint, and mango over white rice

DESSERTS

ICE CREAM SKILLET COOKIE 6

PALEO BROWNIE 5

CHEESECAKE PARFAIT 5

MARKET SALAD 4

Tomato, carrots, cucumber, pickled red onion, cornbread croutons, and balsamic vinaigrette

CRISPY BRUSSELS SPROUTS 6

Espelette pepper, citrus, and parmesan

MAC AND CHEESE 6

Housemade cheese sauce & elbow macaroni