



Chilled SEAFOOD

CHEF SELECTED OYSTERS (1/2 dozen) | AQ ^{GF}
Mignonette, Spicy House Made Cocktail Sauce, Lemon

HAMACHI SASHIMI | 13
White Soy Aioli, Ginger, Shiso

STARTERS

ORGANIC HUMMUS | 12.5
Pickled Vegetables, Zhoug, Feta, Flatbread

WOOD GRILLED OCTOPUS | 17 ^{GF}
Potato, Smoked Paprika, Truffle Oil

HONEY CHIPOTLE GRILLED PRAWNS | 14 ^{GF}
Chayote Slaw, Tortilla Chips, Cotija Cheese, Lime

SMOKED CHICKEN TACO PELLIZCO | 9 ^{GF}
Roasted Tomatillo, Chipotle Crema

CHARCUTERIE BOARD | AQ
Rotating Salumi, Cheeses, Accompaniments

CONFIT DUCK LEG | 15
Pickled Green Apple, Pecans, Dried Cherries

FURIKAKE FRIES | 8 ^{GF}
Yuzu Kosho Mayo

CRISPY BRUSSELS SPROUTS | 7
Chili, Lime, Ginger, Peanuts

WOOD OVEN ROASTED ACME BREAD | 4
European Butter

Sides

SPINACH | 5 ^{GF, V}

SPÄTZLE | 5

ITALIAN FARRO | 5

MASHED POTATOES | 5 ^{GF}

BACON JALAPENO MAC | 8

Soups *Served w/slice of acme bread*

VEGAN LENTIL SOUP | 5 / 7 ^{GF, V}

BUTTERNUT SQUASH SOUP | 5 / 7 ^{GF}
Crème Fraiche

SALADS

ORGANIC MIXED GREENS | 7 / 12 ^{GF, V}
Carrot, Tomato, Lemon Vinaigrette

CAESAR SALAD | 9.5 / 14
Romaine, Kale, Reggiano Cheese, Garlic Croutons

COBB SALAD | 10.5 / 15.5 ^{GF}
Chicken, Bacon, Bleu Cheese, Creamy Herb Dressing

SPINACH SALAD | 10 / 15 ^{GF}
Apples, Cranberries, Feta, Sunflower, Balsamic Vinaigrette

WEDGE SALAD | 10.5 / 15.5
Oven Roasted Tomato, Crouton, Bleu Cheese, Bacon, Olives

BEET SALAD | 15 ^{GF}
Citrus, Greens, Goat Cheese, Hazelnuts, Kalamata Olive Oil

QUINOA SALAD | 15 ^{GF, V}
Avocado, Kale, Dried Cherries, Pistachio, Sunflower Seeds

ADD: Grilled Chicken 5 | Skirt Steak 10
Wild Gulf Shrimp 9 | King Salmon 12

MAINS

ROTATING SELECTION FROM THE GRILL | AQ

SKIRT STEAK | WOOD FIRED | 34 ^{GF}

"Certified Angus All Natural Beef"

Market Tavern Style Greens, Mashed Potatoes, Garlic Butter

GRILLED MARY'S ½ CHICKEN | WOOD FIRED | 22 ^{GF}

Mashed Potatoes, Sautéed Chicories, Salsa Verde

KUROBUTA PORK CHOP | WOOD FIRED | 29 ^{GF}

Creamy Garlic Grits, Brussels Sprouts & Bacon, Pear Chutney

MARY'S PEKING DUCK BREAST | 31 ^{GF}

Wild Rice, Sautéed Greens, Tart Cherries, Duck Cracklings

"ORA" KING SALMON | 33

Farro, Mushrooms, Spinach, Garlic Aioli

FOUR CHEESE LASAGNA | 21

Ricotta, Spinach, Tomato, Parmesan

RED WINE BRAISED SHORT RIBS | 24 / 32

"Certified Angus All Natural Beef"

Spätzle, Red Cabbage, Mushroom Jus

RIGATONI & SAUSAGE | 16 / 21

Mushrooms, Broccoli Rabe, Tomato Cream

SEAFOOD BOUILLABaisse | 29 ^{GF}

Mussels, Clams, Shrimp, Tomato, Creamy Hominy

VEGETABLE PLATTER | 18 ^{GF}

Quinoa, Honey Roasted Root Vegetables, Brussels Sprouts, Chayote Salad

Wood Fired PIZZAS

MARGHERITA | 14.5

Basil, Tomato, Mozzarella

HOBB'S PEPPERONI | 15

Hobb's Pepperoni, Tomato, Mozzarella

PROSCIUTTO & ARUGULA | 17

Ricotta, Fig Balsamic Reduction

THE ITALIAN | 18

House Made Sausage, Salami, Pepperoni, Mushrooms, Calabrian Chili

MUSHROOM | 17

Garlic Cream, Spinach, Squash, Parmesan

KITE HILL VEGAN CHEESE | 16 ^V

Basil, Onion, Roasted Bell Pepper, Calabrian Chili

Add to any Pizza:

Mushrooms or Onions | 1

Arugula or Calabrian Chili | 2

Pepperoni, Sausage, or Salami | 3

Prosciutto or Kite Hill Vegan Cheese | 5



SANDWICHES

*Choice of Fries, Baby Mixed Lettuces or
Cup of Soup
Substitute Gluten Free Bun 2.5*

CERTIFIED ANGUS BURGER | 14.5

Acme Bun, Lettuce, Tomato, Pickle

Add Cheese 2 - Fiscalini Cheddar, Gruyere, Blue Cheese

Hobb's Bacon 2.5 | Avocado 2.5 | Organic Egg 2.5

LAMB BURGER | 17

Lettuce, Tomato, Cucumber, Feta-Yogurt Raita

GRILLED MARY'S CHICKEN BLT | 14.5

Hobb's Bacon, Avocado, Roasted Garlic Aioli

FISH TACOS | 14.5

*House Made Tortilla, Fried Wild Cod, Pico,
Chipotle Cream, Avocado, Pickled Cabbage*

ALBACORE TUNA MELT | 13.5

Three Cheese, Dill Pickle, Avocado

"IMPOSSIBLE BURGER" | 17 ^V

Roasted Tomato, Kite Hill Vegan Cheese

good food FOR GOOD KIDS

12 and under

MARY'S CHICKEN TENDERS | 7

Includes Choice of Side

MAC~N~CHEESE | 7

BURGER | 7

Add Cheese 1

Includes Choice of Side

PIZZA | 7

Cheese, Sausage, or Pepperoni

KID BEVERAGES 1.5

FRESH SQUEEZED / ORGANIC JUICES

GLASS OF MILK

SHIRLEY TEMPLE

ROY RODGERS

18% Service Charge added to parties of 7 or more.

Consuming raw or undercooked proteins may increase your risk for food borne illness

Please let your server know of any allergies.

GF=Gluten Free, V=Vegan