

## Marché Winter Menu

Bacon Wrapped Dried Turkish Figs, Point Reyes Blue Cheese, Balsamic Reduction	\$11
Avocado Toast on Bordenave's Sourdough, Watermelon Radishes, Sprouts, Urfa	\$14
Boquerones on House Made Bread, Pickled Red Onions, Spicy Calabrian Chili Oil	\$12
Snack Mix with Manchego, Almonds, Quicos, Roasted Garbanzos, Cranberries	\$8
Warm Castelvetrano Olives, Calabrian Chilis, Orange Peel	\$9
Shishito Peppers Sautéed with Togarashi Spice Blend	\$12
Aged English Cheddar, Comte, Petit Basque, Local Honey, Candied Mix Nuts	\$20
Soup du jour	\$10
Little Gems, Bacon, Cherry Tomatoes, Red Onion, Point Reyes Blue Cheese	\$17
Arugula, Frisee, Asian Pear, Goat Cheese, Candied Nuts, Local Honey	\$16
Cherry Tomatoes, Burrata, Basil, Chimichurri, EVOO, Balsamic	\$18
House Made Gnocchi, Shitake Mushrooms, Delicata Squash, Truffle Oil, Cream Sauce	\$26
House Made Orecchiette, Sausage, White Beans, Radicchio, Pecorino, Chili Flakes	\$27
Spaghetti Carbonara, Bacon, Egg, Parmesan Reggiano Cream Sauce	\$24
Mancini Truffoli, Braised Pork Sugo, Shaved Pecorino	\$28
Roasted Cauliflower, Beet Hummus, Currants, Sautéed Kale, Duqqa, Persillade	\$27
Duck Confit, Green Lentils, Pistachios, Persimmons, Pomegranates, Baby Kale	\$37
Alaskan Halibut, Farro, Sautéed Spinach, Caper Cherry Tomato Butter Sauce	\$38
38° North Chicken, Sautéed Autumn Vegetables, Kennebec Potato Purée	\$29
Grilled Grass Fed Steak, Crispy Potatoes, Broccolini, Creminis, Chimichurri Sauce	\$37 <sup>2</sup>
Tuesday Special: Fried Chicken with House Made Cornbread & Coleslaw	\$21.95
Thursday Special: Grass-fed Burgers with House Made Kennebec Fries	\$23.95 <sup>2</sup>

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<sup>1</sup> Served raw or undercooked or contain raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% Gratuity will automatically be added to parties of 6 or more

