

LUNCH

STARTERS

Artichoke Dip 16
served with crostini

Dungeness Crab Cakes 24
dungeness crab cakes, mesclun greens, red pepper remoulade

Calamari 21
tempura battered calamari steak, red bell peppers, jalapeños, cilantro lime chili sauce

Mini Lobster Rolls 24
mini brioche buns stuffed with creamy lobster

Clams 22 half order 12
please ask server for chef's presentation

Cheese Board 24
chef's choice of assorted cheese and meats

Soup of the Day 6/9

SALADS

+ chicken 6, shrimp 8, salmon 12, steak 16

Caprese 19
heirloom cherry tomatoes, pearl mozzarella, basil, pesto oil, burrata, balsamic glaze *served on a himalayan salt block*

Green Goddess 19
mixed greens, micro greens, asparagus, red bell pepper, cucumber, radish, scallion, green goddess dressing

Wedge 18
iceberg lettuce, bacon lardons, pickled scallion, cherry tomato, blue cheese, hazelnuts, blue cheese dressing

Beet 19
braised red and yellow beets, arugula, kale, goat cheese, pine nuts, lemon vinaigrette

SIDES

Breakfast Potatoes 4

Bacon 6

Eggs 3

Side of Fruit 6

20% gratuity added for parties of eight or more

Please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have allergies or dietary concerns. Our chefs will be happy to accommodate any culinary requests

SANDWICHES

gluten-free bread available 2

Pike Place Chicken 19
fried chicken breast, tomato, red onion, red cabbage slaw, sriracha honey mayo *served with french fries*.

Salmon BLTA 22
grilled salmon, avocado, lettuce, tomato, bacon, lemon dill aioli, buttery croissant *served with french fries*

Prime Rib Dip 19
thin sliced prime rib, swiss cheese, ciabatta, house-made au jus* *served with french fries*

Veggie Sandwich 16
sweet peppers, red onion, romanesco, tomato, swiss cheese, fresh herbs and spices, rustic sourdough bread *served with a side salad*

ENTRÉES

Dungeness Crab Cake Benedict 27
poached eggs, crab cake, toasted English muffin, hollandaise, breakfast potatoes

Wild King Salmon* 24
pan seared salmon from the market, forbidden rice, seasonal vegetables, lemon dill beurre blanc

Seafood Scampi* 24
linguini, clams, mussels, prawns, white wine, olive oil, garlic *served with garlic bread*

Shrimp & Grits* 18
creamy grits, prawns, bacon lardons, chicken au jus

Fish & Chips 22
tempura battered fresh alaskan halibut *served with fries*

Alaskan King Crab Mkt Price
one pound of crab legs and claws chilled, drawn butter, side salad

DINNER

STARTERS

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SIDES

Lobster Mac & Cheese 12 **Seasonal Veggies** 8

Duck Fat Bacon Brussel Sprouts 10 **Tri-Color Carrots** 8

Garlic Mashed Potatoes 6 **Side of Bread** 6

ENTRÉES

Pan Seared Scallops* 36
romanesco purée, asparagus, strawberry gastrique, crushed almonds

Seafood Scampi* 28
linguini, clams, mussels, prawns, white wine, olive oil, garlic *served with garlic bread*

Wild King Salmon* 36
pan seared salmon from the market, forbidden rice, seasonal vegetables, lemon dill beurre blanc

Filet Mignon 42
charred scallions, chanterelle mushrooms, mashed potatoes, rich beef demi glaze

Yellow Curry – Vegan Option Available 36
clams, mussels, prawns, halibut, fingerling potatoes, red bell pepper, yellow onion, carrots, garlic naan

Braised Short Ribs 38
braised beef short ribs, butternut squash puree, Romanesco, beef gravy

Portobello Stack 32
portobello mushroom, pesto oil, red onion, tomato, blue cheese, root vegetable risotto

Étouffée* 36
lightly blackened scallops, prawns, crawfish, jasmine rice, smothered in a rich creole gravy*

Alaskan King Crab Mkt Price
One pound of crab legs and claws chilled, drawn butter, side salad

Chef's Special Mkt Price
thursday – saturday

Prime Rib – Fri & Sat Only
rock salted slow roaster, garlic mashed potatoes, seasonal vegetables, house made au jus*

Standard Cut 34 **Red Cedar Cut** 39

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BRUNCH

CLASSICS

Market Breakfast Sandwich 19
open faced toasted brioche topped with sunny side up eggs, gruyère cheese, prosciutto, caramelized onions & frisée tossed in white balsamic served with our breakfast potatoes.

Biscuits & Gravy 19
savory pork sausage gravy, over homemade biscuits with two eggs any style served with our breakfast potatoes.

Northwest Scramble 22
three scrambled eggs, smoked salmon, red onions, diced tomatoes, capers & lemon dill cream cheese sauce served with our breakfast potatoes.

Sausage & Peppers 19
italian sausage links, fire roasted Anaheim pepper, sliced tomatoes & red onion served with two eggs any style.

Everything Bagel 18
smoked salmon, cream cheese, sliced red onion, tomatoes & a sprig of dill served with a side of fruit.

WAKE UP CALLS

Adam's Blood Mary 15

Pineapple Coconut Mimosa 7

FRENCH TOAST

Classic French Toast 17
macrina brioche served with vanilla whipped cream

Bananas Foster French Toast 19
macrina brioche, sautéed banana with butter, dark rum & brown sugar served with vanilla whipped cream

Bacon Fig French Toast 19
macrina brioche, with fig chutney, bacon powdered sugar & bacon sprinkles served on top of honey black pepper goat cheese

BENEDICTS

Traditional Eggs Benedict 21
poached eggs, Canadian bacon, toasted English muffin, hollandaise served with our breakfast potatoes.

Smoked Salmon Benedict 25
poached eggs, smoked salmon, tomato, fried capers, toasted English muffin, hollandaise served with our breakfast potatoes

Dungeness Crab Cake Benedict 27
poached eggs, crab cake, toasted English muffin, hollandaise served with our breakfast potatoes.

SIDES

Breakfast Potatoes 4

Side of Fruit - Bacon - Sausage 6

Eggs - Biscuits - Toast 3

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HAPPY HOUR

4:00 - 6:00 MONDAY - FRIDAY

SMALL BITES 10

Salmon Sliders*

salmon, lemon dill aioli, hawaiian sweet bun

Grilled Cheese Sandwich

rustic sourdough bread, gruyere cheese, caramelized onions, arugula, house-made au jus

Penne Vodka

penne pasta tossed in a tomato, basil vodka sauce

Fried Calamari

tempura battered calamari steak, red bell pepper, jalapeños served with a cilantro lime chili sauce

Tempura Vegetables

tempura battered asparagus, red bell peppers, carrots, jalapeños, tamari dipping sauce

Clams

ask server for chef's daily presentation

Shepherd's Pie

ground lamb, ground beef, fresh vegetables, mashed potatoes, bacon lardons, sharp cheddar cheese

Artichoke Dip

served with crostini

WINE & BUBBLES 7

prosecco - house white - house red

SPECIALTY COCKTAILS 9

Market Old Fashioned

ezra brooks whiskey, house made old fashioned syrup, bitters

Bluecumber Gimlet

cucumber & basil infused lunazul blanco tequila, lime, sugar, blue curacao

Gin Pillow

broker's london dry gin, giffard orgeat (almond+orange blossom+rosewater syrup), lemon

Kettle One Sparklet

kettle one botanical vodka (grapefruit & rose, cucumber & mint or peach & orange blossom), club soda, bitters

Pink Rose

Prosecco, orange liqueur, cranberry juice, lime twist

DRAFTS

Georgetown "manny's" pale ale - 5.4% 4

Northwest Beverage "sunbreak wheat" - 5% 6

Jellyfish "cannonball" oatmeal porter - 6.2% 5.5

Jellyfish "hydra" pilsner - 5.4% 5

Elysian "avatar jasmine" ipa - 6.3% 6.5

Schilling "passport" hard cider - 6.2% 4.5

BOTTLES & CANS

Bud Light 5, Pacifico 5, PNW Lager 5.5,

Stella 6, Erdinger non-alcoholic 6.5

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