

STARTERS

DEVIL "ISH" EGGS & BACON | 12.5 *GF*

GRIDDLED CORNBREAD | 8
Calabrian Chili-Honey Butter

CORNED BEEF TONGUE TACOS | 12 *GF*
Ranchero Salsa, Onions, Cilantro, Aranda's Corn Tortillas

WOOD OVEN ROASTED OLIVES | 8 *GF/V*
Citrus & Thyme

FURIKAKE FRIES | 9 *GF*
Yuzu Kosho Mayo

MARY'S ORGANIC FRIED CHICKEN WINGS | 11
Choose:
*Korean Style - House Made Kimchi, Black Garlic Ranch *GF**
*Spicy Lemon Pepper - Pt. Reyes Blue Cheese Mayo *GF**

PORK & BEEF MEATBALLS | 12.5
3 Balls, Marinara, Grana

BONE MARROW | 19
Capers, Parsley, Frisee, Toast

HUMMUS & WOOD OVEN FLATBREAD | 13.5
Feta, Pickled Vegetables, Zhoug

MARKET TAVERN CHARCUTERIE BOARD | AQ

DI STEFANO BURRATA | 15
*Smoked Tomatoes, Swiss Chard Pesto,
Toasted Hemp Seeds, Grilled Bread*

Soups & SALADS

SOUP OF THE DAY OR MINESTRONE | 4.5 / 6

WEDGE SALAD | 11 / 14.5 *GF*
Avocado, Egg, Radish, Carrots, Olive, Blue Cheese Dressing

MT CAESAR SALAD | 9.5 / 13
Little Gem Lettuce, Brioche Croutons, Grana

COBB SALAD | 11.5 / 15 *GF*
*Chicken, Crispy Bacon, Chopped Egg, Blue Cheese, Avocado,
Green Goddess Dressing*

SPINACH SALAD | 10 / 13.5 *GF*
Feta, Pine Nuts, Local Grapes, Balsamic Vinaigrette

BABY MIXED LETTUCES | 8 / 12 *GF/V*
Cucumber, Radish, Cherry Tomato, Lemon Vinaigrette

GRILLED SHRIMP SALAD | 14 / 18.5
*Butter Lettuce, Beets, Hard Cooked Egg, Black Olives,
Pickled Onions, Puffed Farro, Horseradish-Buttermilk Dressing*

COLD SOBA NOODLE SALAD | 11
*Organic "Hodo" Tofu, Edamame, Nori, Cherry Tomatoes,
House Made Kimchi, Sesame Dressing*

ROASTED BEET SALAD | 13.5 *GF*
*Whipped Burrata, Citrus, Black Olives, Frisee, Pine Nuts,
Calabrian-Chili Honey*

ORGANIC QUINOA SALAD | 14 *GF/V*
Avocado, Dried Cherries, Kale, Pistachios, Seeds

*ADD: Grilled Chicken 8 | Flat Iron 11
Wild Gulf Shrimp 11 | King Salmon AQ*

SANDWICHES

Choice of Fries, Baby Mixed Lettuces or Cup of Soup

PAINTED HILLS BURGER | 13.5
All the Fixin's & MT Secret Sauce

*Add Cheese 2 - Fiscalini Cheddar, Cave Aged Gruyere, Pt. Reyes Bay Blue
Hobb's Bacon 2 | MT's Caramelized Onions 1.5 | Avocado 2.5 | Organic Egg 2
Substitute Gluten Free Bun 3.25*

SUPERIOR FARMS LAMB BURGER | 17
Vadouvan Spiced Goat Cheese, Pickled Vegetables, Arugula, Tomato, Sesame-Yogurt Sauce, Herb Jam

FALAFEL "BURGER" | 13 *GF Patty*
Sprouts, Tomato, Organic Greek Yogurt, Pickled Beets

MARY'S GRILLED CHICKEN | 13.5
Hobb's Guanciale, Avocado, Arugula, Tomato, Garlic Mayo

MARY'S BUTTERMILK FRIED CHICKEN | 13.5
Butter Lettuce, Tomato, Onion, Pickles, Malt Vinegar Mayo, MT Hot Sauce on the side

FISH TACOS | 13.5 *GF*
Fried Wild Fish, Shredded Cabbage, Guacamole, Pico, Chipotle Crema, Aranda's Corn Tortillas

SALMON "BLT" | 16
Butter Lettuce, Tomato, Bacon, Smoked Tomato Aioli

"IMPOSSIBLE BURGER" | 17 *V*
Shredded Iceberg, Oven Roasted Tomato, Onion, Vegan Pimento Cheese, Herb Focaccia

MAINS, PASTAS & ROTISSERIE

GF CUT OF THE DAY | WOOD FIRED | AQ
Painted Hills All Natural Beef

GF FLAT IRON STEAK | WOOD FIRED | 27
Certified Angus Beef

Harissa Roasted Cauliflower, Raisins, Almonds, Chickpea Fries, Herbed Yogurt, Zhoug

GF SKIRT STEAK | WOOD FIRED | 34
Painted Hills All Natural Beef
Braised Greens, Roasted Garlic Mash, Herbed Butter

GF KUROBUTA PORK CHOP | WOOD FIRED | 29
Brussels Sprouts, Apples, Bacon, Anson Mills Polenta, Spiced Apple Sauce

GF BRAISED SHORT RIBS | 22 / 32
Painted Hills All Natural Beef
Anson Mills Polenta, Roasted Carrots, Smoked Escarole, Everything Bagel Spice

GF "ORA" KING SALMON | 33
Grilled Local Asparagus, Du Puy Lentils, English Peas, Curried Coconut Milk, Herbs

GF MARY'S ROTISSERIE CHICKEN | 26
English Peas, Heirloom Carrots, Spring Onions, Kale, Roasted Potatoes, Salsa Verde

FOUR CHEESE LASAGNA | 20.5
Ricotta, Mozzarella, Pecorino & Grana

SPRING LASAGNA | 25
Asparagus, Green Garlic, Mushrooms, Swiss Chard, Wild Herb Pesto, Pine Nuts, White Wine Cream

MAMA JO'S SPAGHETTI & MEATBALLS | 15.5 / 20

RIGATONI & SAUSAGE | 16 / 21
Mushrooms, Broccoli Rabe, Tomato Cream

BEEF STROGANOFF | 27
Buttered Noodles, Herbed Sour Cream, Mushrooms, Onions

MARY'S CHICKEN POT PIE | 14.5
Baby Mixed Lettuces

SIDES

"THAI STYLE" BRUSSEL SPROUTS | 9 GF
Ginger-Lime Vinaigrette, Herbs, Ground Peanuts

GRILLED LOCAL ASPARAGUS | 10.5 GF
Green Garlic Vinaigrette, Hazelnuts, Grana

CHICKPEA FRIES | 8 GF
Herbed Yogurt, Feta, Aleppo Pepper

SAUTEED BROCCOLI RABE | 7.5 GF
Grana, Garlic, Lemon

FOUR CHEESE MAC~N~CHEESE | 9.5
Bacon, Jalapeno

ENGLISH PEAS, CARROTS, GARLIC BUTTER, LEMON | 7.5 GF

ROASTED BEETS | 8 GF
Vadouvan Spiced Goat Cheese, Herb Jam

Bread available upon request

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



Wood Fired PIZZAS

MARGHERITA | 14.5
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil

HOUSE MADE SAUSAGE | 16.5
Tomato, Mozzarella, Red Onion, Broccoli Rabe, Roasted Peppers, Olives

WILD MUSHROOM | 17
Roasted Garlic, Spinach, Cream, Thyme, Gruyere

HOBBS' PEPPERONI | 15

SMOKED PROSCIUTTO & ARUGULA | 17
Ricotta, Prosciutto, Wild Arugula, Grana, Lemon

SMOKED ESCAROLE & PEPPERS | 16 v
Wild Mushrooms, Kite Hill Vegan Cheese, Red Onion, Pine Nuts

"GORDITO" | 18
Salami, Bacon, Sausage, Pancetta, Cream, Tomato, Pickled Peppers

BACON & KALE | 16.5
Green Garlic, Mozzarella, Red Onion, Honey

FOUR CHEESE & LOCAL ASPARAGUS | 17
Smoked Mozzarella, Ricotta, Grana, Fiscallini Cheddar, Red Onion, Wild Herb Pesto, Pine Nuts

Add to any Pizza:
Arugula, Calabrian Chili, Jalapeno, Olives, Organic Egg, Hobb's Bacon 2

Hobb's Pepperoni, Mushrooms Meatballs, House Made Sausage 3

Prosciutto, Di Stefano Burrata 5 Kite Hill Vegan Cheese 5

good food FOR GOOD KIDS

12 and under

MARY'S CHICKEN TENDERS | 9
(Grilled GF or Fried)
Includes Fries or Vegetables

MAC~N~CHEESE | 9

PASTA WITH MARINARA & MEATBALL | 9

BURGER | 9
Includes Fries or Vegetables
Add Cheese \$1

PIZZA | 9
Cheese, Sausage, or Pepperoni

MARY'S GRILLED CHICKEN SANDWICH | 9
Includes Fries or Vegetables
Add Cheese \$1