

# FEAST

MARKET



Small Plates / Shareables

**NUTS & OLIVES** marcona almonds, Spanish olives 6

## ROASTED BEETS

pistachios, microgreens, citrus vinaigrette, chevre 12

**BROCCOLINI** grilled, lemon zest, olive oil 9

**BRUSSELS SPROUTS** roasted, grana padano, lardons, garlic aioli 14

**CHICKEN LIVER MOUSSE** duck fat, berry preserve, baguette 14

**BONE MARROW** split bone, chimichurri, grilled bread 11

**SCALLOPS** pan seared, citrus salsa, browned butter, pea shoots 17

**OCTOPUS** sous vide, seared, pepadew almond relish, cilantro, lemon 15

**SPANISH BEEF RIBS** smoked paprika dry rub, salsa española 14

**HANGER STEAK** marinated & grilled, chimichurri, pickled shallots 16

Main plates / Entrees

**GNOCCHI** seasonal squash, browned butter, grana cheese, fresh herbs 19

**DUCK CONFIT** lentils, carrots, celery, shallot, duck jus, 26

**SHRIMP & GRITS** grilled wild prawns, creamy polenta, fennel sausage, green onion, pomodoracio 23

**SALMON** pan seared, quinoa, leeks, pomegranate vinaigrette, hazelnuts, arugula, 28

**RIBEYE** grilled 12 oz cascade natural, herb butter, saba, garlic roasted potatoes, grilled broccolini 39

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Soup /Salad

**SOUP OF THE DAY** 8

**BREAD & GARLIC HERB BUTTER** 3

**BUTTER LETTUCE** balsamic vinaigrette, apples, cranberries, marcona almonds 12 Add chicken or smoked salmon 7

**CAESAR SALAD** romaine, house made croutons, asiago Caesar dressing, grana padano 11 add chicken or smoked salmon 7

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Sandwiches - served with chips and pickles

Sub side salad with citrus vinaigrette 3

**ROASTED VEGGIE** marinated portobello mushrooms, roasted red peppers, olive tapenade, smoked mozzarella, and arugula, served hot on a roll 13

**BLT** Applewood bacon, chipotle aioli, lettuce, and tomato on toasted sourdough 13

**TURKEY BACON SWISS** oven roasted turkey, applewood bacon with chipotle aioli, lettuce, and tomato on toasted sourdough 14

**TURKEY PESTO** oven roasted turkey, provolone, onion, tomato, lettuce, and pesto mayo on ciabatta 13

**REUBEN** grilled pastrami, sauerkraut, swiss cheese, and house-made Thousand Island dressing on rye 15

**CHEESEBURGER** house ground ribeye & hanger with cheddar, special sauce, onion, tomato, lettuce, on a challah bun 16 add bacon 3

\*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness