



MOTHER'S DAY BRUNCH

March 12, 2019



PLATES TO SHARE

PORK BELLY "BANH MI" TACOS
pickled vegetables 13

OYSTERS ON THE HALF SHELL
mignonette, cocktail sauce 23

CHICK PEA FRIES
harissa aioli 8

SAVORY CHEESE DOUGHNUTS
bacon aioli 12

DEVILED EGGS (5 pcs)
Applewood smoked bacon 7

STARTERS

DUNGENESS CRAB CAKES
Mizuna, cilantro, saffron aioli 19

GRILLED OCTOPUS
black garlic glaze, curry lentil salad, cucumber 18

BRADLEY'S CAESAR SALAD
whole leaf romaine, parmesan croutons 12

BEEF CARPACCIO
fresh chevre, radish sprouts, sherry vinaigrette 14

AVOCADO TARTINE
pistachio, arugula, smoked trout roe, radish 16

SPRING PEA SOUP
greek yogurt, puffed wild rice, herbs 16

MAIN COURSES

LIGHTLY SMOKED TASMANIAN OCEAN TROUT
potato rosti, slow cooked hen egg,
pancetta vinaigrette 19

ONE MARKET BURGER
pimento cheese, lettuce, tomato, b&b pickles,
potato tots 18

WILD GULF SHRIMP "LOUIS"
romaine hearts, avocado, quail egg 24

PAN SEARED RED SNAPPER
spring vegetables, green garlic emulsion 33

**ROLLING OAKS RANCH EGG
OPEN FACE OMELETTE**
ricotta cheese, fresno chili, avocado 20

EGGS BENEDICTS
Rolling Oaks Ranch eggs, house cured Berkshire ham,
hollandaise, mixed greens 20

HOUSE MADE CAVATELLI PASTA
asparagus, fava bean peas, pesto 22

SPIT ROASTED PRIME RIB
horseradish, spinach, potato purée 36

MOM'S MARKET MENU 47

FIRST COURSE
CELTUCE & RADISH SALAD

or

ZUCKERMAN FARMS ASPARAGUS SOUP

MAIN COURSE
PAN-SEARED SNAPPER

or

SPIT-ROASTED PRIME RIB

DESSERT

SELECT ONE "SINGULAR SENSATION" FROM OUR DESSERT MENU

Chef/Partner **MARK DOMMEN**
GM/Partner **LORENZO BOUCHARD**