

## Shareables

### CITRUS ROASTED BRUSSELS \$12.00 GF 🥕

Burnt orange vinaigrette, roasted brussels sprouts, braised shallots, basil, crushed pistachios, crumbled queso fresco

### SPICED LAMB MEATBALLS & HUMMUS \$19.00

Lamb merguez meatballs, house pickled cabbage & onions, crispy chickpeas, sourdough crostini, sumac, olive oil, chilled house recipe hummus

### HEIRLOOM TOMATO & BURRATA BRUSCHETTA \$18.00 🥕

Heirloom tomatoes, burrata, pesto, roasted garlic, cultured butter, grilled bread, tart cherry agrodolce, smoked sea salt

## Entrees

### TURKEY BURGER \$16.00

Ground turkey breast, Boursin cheese, caramelized onion-bacon jam, mixed greens, toasted brioche buns, side of hand cut truffle fries

### ZA'ATAR FRIED CHICKEN \$16.00

Buttermilk brined za'atar chicken breast, house ranch dressing, apple and kohlrabi slaw, side of hand cut truffle fries

### AGAVE GLAZED SALMON\* \$22.00 GF

Citrus-lavender agave glazed salmon, charred scallion polenta, mixed herb slaw with mezcal vinaigrette, crushed smoked almonds, preserved grapefruit wheel

## Chef Sides

### COUSCOUS WITH PESTO \$4.50 GF 🥕

Dates, arugula, goat cheese & red bell peppers

### MINT WATERMELON SALAD \$4.50 GF 🥕

Feta & red wine vinaigrette

### BAKED POTATO SALAD \$4.50 GF

Nueske's bacon, cheddar cheese, sour cream, scallions

### GF PASTA SALAD \$4.50 GF 🥕

GF penne, sweet potatoes, tomato confit, baby arugula, Kalamata olives, roasted corn, lemon basil vinaigrette

### TRUFFLE FRIES \$11.00 GF 🥕

House cut fries, roasted garlic cloves, crispy sage and rosemary, truffle aioli, truffle sea salt

### CAULIFLOWER BOMB \$17.00 GF 🥕

Roasted cauliflower, diced jalapeño, pomegranate molasses, tahini sauce, toasted pine nuts

### CHEESE & CHARCUTERIE \$28.00

Prosciutto de parma, capicola pecorino Romano, gorgonzola blue cheese, honeycomb, dried fruits and nuts, grilled bread, cultured butter

### TRUFFLE FLATBREAD \$17.00 🥕

Mascarpone, roasted wild mushrooms, baby arugula, truffle, shaved parmesan, goat cheese crumbles, ricotta dollops, sea salt

### PROSCIUTTO & BRIE FLATBREAD \$16.00

Saffron-apple compote, prosciutto, baby arugula, marcona almonds, brie cheese, mascarpone, basil, crisp apple

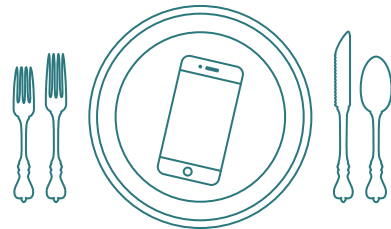
### TRUFFLE CACIO E PEPE \$20.00 🥕

Bucatini pasta, fresh cracked tellicherry peppercorns, cultured butter, aged parmesan cheese, pecorino Romano, shaved truffle, toasted crostini

### BRAISED SHORT RIB \$24.00 GF

Tender braised beef short rib, roasted garlic oven blistered baby potatoes, crispy herbs, , chili-espresso marinated mixed heirloom tomatoes, beef demi-glace

WE ALL KNOW  
THE PHONE EATS FIRST



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GF GLUTEN FREE 🥕 VEGETARIAN

## Salads

### FARMSTAND \$10.25 🥕

Arugula, quinoa, roasted sweet potatoes, caramelized brussels sprouts & shallots, dried cherries, chopped pistachios, goat cheese, lemon vinaigrette

### MARKET CHOP \$10.75 GF 🥕

Artisan greens, alfalfa sprouts, radicchio, spiced pecans, cranberries, cucumbers, bruleed goat cheese, avocado, mint, honey balsamic vinaigrette

### BEETS ME \$10.25 GF 🥕

Lemon massaged kale, feta, farro, currants, roasted beets, pickled onions, pine nuts, pear vinaigrette

## Wraps

### SUPER CAESAR \$11.75

Free-range grilled chicken, lemon massaged kale, parmesan, croutons, Caesar dressing, pressed honey wheat wrap

### GLOBE TROTTER \$12.25

Free-range grilled chicken, cilantro rice, grilled peppers & onions, fresh mozzarella, smashed avocado, fresh jalapeños, pressed garden spinach wrap

## Sandwiches

### PERFECT PESTO CAPRESE \$12.50

Free-range grilled chicken, fresh mozzarella, tomatoes, basil pesto, artisan greens, balsamic glaze drizzle, toasted baguette

### ONE MEAN PANINI \$12.95

Prosciutto, salami, coppa, baby arugula, roasted red peppers, fresh mozzarella, olive tapenade, pressed ciabatta bun

## Bowls

### QUINOA CRUNCH \$12.95 GF 🥕

Grilled tofu, quinoa, pickled cucumbers, grape tomatoes, red onions, radishes, green apples, feta, roasted chickpeas, pear vinaigrette

### STREET CAR\* \$13.25 GF 🥕

Grass-fed steak, cilantro rice, black beans, roasted tomatoes, red bell peppers, sweet corn, avocado poblano dressing

### WHAT ABOUT COBB\* \$11.95 GF

Kale, avocado, 6-minute egg, cherry tomatoes, blue cheese crumbles, Nueske's bacon, green goddess dressing

### ARTISAN KALE CAESAR \$10.25

Artisan greens, lemon massaged kale, shaved parmesan, house made croutons, Caesar dressing

#### PROTEINS

Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$3.50

#### DRESSINGS

Caesar Dressing	Honey Balsamic Vinaigrette
Green Goddess Dressing	Light Lemon Vinaigrette
Pear Vinaigrette	Avocado Poblano Dressing
Chipotle Pear Vinaigrette	

### WHOLE LATTA LOVE \$10.95 GF 🥕

Tofu, havarti, truffle mayo, grilled peppers & onions, spinach, pressed garden spinach wrap

### SPROUTED SALMON \$12.75 GF

Grilled salmon, quinoa, pickled carrot ribbons, pickled cucumbers, alfalfa sprouts, pickled onions, sriracha mayo, avocado, pressed GF wrap

WRAPS & SANDWICHES SERVED  
WITH A SIDE OF ARTISAN GREENS

### THE COUNTRY CLUB \$13.25

Turkey, ham, Nueske's bacon, cheddar, swiss, avocado, artisan greens, tomatoes, dijonnaise, toasted country loaf

### FIVE STAR STEAK\* \$13.95

Grass-fed steak, havarti, truffle mayo, caramelized onion jam, roasted tomatoes, arugula, squeezed lemon, pressed ciabatta bun

### POKE ME\* \$14.75 GF

Seared tuna, jasmine rice, arugula, radishes, pickled carrot ribbons, pickled cucumbers, avocado, sesame seeds, poke sauce

### THE FANCY FARMER\* \$14.50 GF

Quinoa, spinach, 6-minute egg, bruleed goat cheese, red bell peppers, avocado, Nueske's bacon, chipotle pear vinaigrette