

Shareables

CHEESE & CHARCUTERIE \$20.00

Chef's selection of cheeses and meats, mixed nuts, sliced apples, jam, honey, fresh baked bread

TRUFFLE FRIES \$11.00 GF

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

HEIRLOOM TOMATO & BURRATA

BRUSCHETTA \$18.00

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

SPINACH & FETA DIP \$12.00

Sautéed spinach and leeks, feta, cream cheese, grilled bread

CRISPY BRUSSELS SPROUTS \$10.00

Chorizo, almonds, balsamic glaze

SHORT RIB RISOTTO FRITTERS \$13.00

Shredded short rib, fresh herbs, fresh mozzarella, zesty tomato sauce

PROSCIUTTO & BRIE FLATBREAD \$16.00

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

CALAMARI \$16.00

Breaded strips, lemon chipotle caper aioli, cotija, cilantro, shishito peppers

ROASTED BROCCOLI \$8.00

Lemon, garlic, parmesan bread crumbles

GF MAC & CHEESE \$8.00 GF

Gluten-free penne pasta, cheddar and parmesan cheese, parmesan breadcrumbs

Entrées

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-esspresso marinated mixed heirloom tomatoes, beef demi-glaze

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

RIGATONI ALLA BUTTERA \$18.00

Italian sausage, prosciutto, peas, cherry tomato cream sauce, parmesan cheese

POKE ME* \$14.75 GF

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

STREET CAR* \$13.25 GF

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

QUINOA CRUNCH \$12.95

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

THE FANCY FARMER* \$14.50 GF

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

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

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	

GF GLUTEN FREE VEGETARIAN

Sandwiches & Wraps

ZA'ATAR FRIED CHICKEN \$16.00

Buttermilk brined za'atar chicken breast, house ranch dressing, apple and kohlrabi slaw, brioche bun

TURKEY BURGER \$16.00

Ground turkey breast, Boursin cheese, caramelized onion-bacon jam, mixed greens, brioche bun

THE GOOD BURGER \$16.00

All-natural grass-fed beef burger, cheddar cheese, crispy fried shallots, lettuce, tomato, Salted Melon sauce, brioche bun

PERFECT PESTO CAPRESE \$12.50

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

FIVE STAR STEAK* \$13.95

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

GLOBE TROTTER \$12.25

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

SUPER CAESAR \$11.75

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

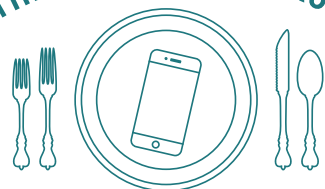
SANDWICHES & WRAPS SERVED WITH A SIDE OF ARTISAN GREENS OR HAND-CUT TRUFFLE FRIES

SUBSTITUTE SIDE: +\$2

COUSCOUS WITH PESTO GF BAKED POTATO SALAD GF

MINT WATERMELON SALAD GF GF PASTA SALAD GF

WE ALL KNOW
THE PHONE EATS FIRST



PLEASE SHARE YOUR
PHOTOS WITH US!

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