

# MARKETPLACE

## LUNCH

11am – 3pm

### SMALL PLATES

BIRRIA QUESADILLA \$16

braised beef, cheddar jack, queso fresco, roasted poblanos, red onions, avocado, sour cream, birria jus  
*sub vegan chicken vegetarian*

JUMBO SHRIMP COCKTAIL *gluten free* \$19

cocktail sauce, remoulade, charred lemon

TARTE FLAMBEE FLATBREAD \$16

mascarpone, caramelized onions, bacon lardons,  
cave-aged gruyere

CRISPY CHICKEN or VEGETABLE POTSTICKERS *vegetarian* \$15

soy ponzu and sweet chili sauces

FRIED CHEESE CURDS *vegetarian* \$12

ranch dip

CRUDITE & HUMMUS *vegetarian* \$13

classic hummus, green goddess, baby carrots,  
broccolini, grape tomatoes, grilled pita

SZECHUAN WINGS \$17

*bone-in gf -or- boneless*

### BOWLS

SHRIMP SCAMPI PAPPARDELLE \$25

roasted tomatoes, zucchini, yellow squash, english peas,  
baby spinach, pistou, parmigiano reggiano  
*replace the shrimp with vegan chicken vegetarian*

MARKET PLACE BOWL *dairy free, gluten free, vegan* \$22

quinoa-lentil pilaf, roasted sweet potatoes, avocado,  
tomato, crispy chickpea, tahini-maple emulsion

BULGOGI BEEF BOWL\* *dairy free, gluten free* \$24

jasmine rice, fried egg, sesame cucumbers,  
carrots, crispy oyster mushrooms, scallions  
*leave the beef in the kitchen vegetarian*  
*leave the beef and egg in the kitchen vegan*

ACAI SMOOTHIE BOWL *dairy free, gluten free, vegan* \$12

banana, acai, strawberries, blueberries, granola

YUZU LAQUERED SALMON\* *dairy free, gluten free* \$26

jasmine rice, edamame, snap peas, baby bok choy

## SOUP & SALADS

*add chicken breast \$7 add grilled shrimp \$8*  
*add bulgogi beef \$7 add seared salmon\* \$9*

GREEN GODDESS SALAD *gluten free* \$15  
butter lettuce, avocado, tomato,  
crispy prosciutto, green goddess dressing

BABY ARUGULA SALAD *gluten free, vegetarian* \$15  
roasted pear, candied walnuts, bellavitano cheese,  
passion fruit vanilla vinaigrette

AVOCADO TOAST *dairy free, vegan* \$16  
focaccia, pickled red onions, spinach,  
chimichurri, chickpeas, cured tomatoes  
*add sunny egg \$2*

CLASSIC CAESAR \$15  
romaine hearts, bold caesar dressing,  
croutons, parmigiano reggiano

TOMATO BISQUE *gluten free, vegetarian* or TODAY'S SOUP \$8

## SANDWICHES

*choice of fries, fruit or side salad*

GRILLED HALLOUMI SANDWICH *vegetarian* \$17  
pickled onions, blistered tomatoes, olive tapenade,  
arugula, lemon-rosemary aioli, toasted sesame roll

DUKE-FIL-A CHICKEN SANDWICH \$18  
grilled or southern fried, secret sauce, romaine,  
tomato, pickles, brioche bun

JBURGER\* \$19  
half pound angus beef, lettuce,  
tomato, onion, pickles, brioche bun  
*additions or substitutions \$2 each*  
*substitute beyond burger*  
*add bacon jam, cheese, sauteed onions, sauteed mushrooms*

## SWEET TREATS \$9

LEMON ICE BOX PIE *vegetarian*

WARM PEAR CRISP  
marcona almond, vanilla ice cream *gluten free, vegetarian*  
*leave the ice cream in the kitchen vegan*

CHOCOLATE BOMBE *gluten free*  
raspberry gelee, flourless chocolate cake

CLASSIC CREME BRULEE *gluten free, vegetarian*  
berries

STATE FAIR SUNDAE *vegetarian*  
sugar waffle, ice cream, chocolate, caramel

*20% service charge will apply to parties of six or more*  
*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer