



lunch

snacks, soups & salads

WARM LOCAL BREAD 5 (df)

citrus-garlic dipping oil.

TORTILLA SOUP 9 (gf/v)

roast tomato broth, crushed avocado, queso fresco, spring onion, radish, tortilla chips.

ADD soyrizo 3 green chili chicken 4 garlicky shrimp 6

SOUP OF THE DAY 7

changes on the chef's whim.

ALBACORE CEVICHE 17 (gf/df) ●

onion, radish, cucumber, cilantro, jalapeño, sour citrus juice, tortilla chips.

BACON WRAPPED DATES 12 (gf/df) ●

stuffed with house-made chorizo.

ADD whipped chèvre or whipped blue cheese +2

MARKETPLACE MEZE 16 (n/gfo) ●

quinoa tabbouleh, tzatziki, yellow lentil hummus, marinated carrots, market pickles, chili oil, dukkah, house-made flatbread.

KALE CAESAR 14

seasoned breadcrumbs, pickled onion, parmesan, soft cooked egg, garlicky caesar dressing.

SIMPLE GREENS 9 (gf/v)

local greens, shaved radish, red onion, mint, herbs, preserved citrus vinaigrette.

APPLE PANZANELLA 13

grilled apples, paprika-garlic croutes, shaved red onion, parmesan, little gems, warm chorizo-bacon dressing.

ROASTED BEET 11 (v/gf)

red onion, citrus, olive, parsley, freshly grated horseradish.

sandwiches & in-betweens

served with soup of the day or small green salad | gf bread (\$1)

MARKETPLACE CHEESEBURGER 17

gouda, lettuce, vine-ripe tomato, onion, garlic aioli, dilly pickles, brioche bun.

ADD bacon, egg or avocado 2

BANH MI 15

spicy market pickles, fresh herbs, sambal aioli, nuoc mam (contains fish sauce), french roll.

CHOICE of roast pork belly, green chili chicken OR marinated tofu.

SPINACH & MUSHROOM WRAP 15 (v)

roasted oyster mushrooms, bloomsdale spinach, caramelized onion, housemade soyrizo, tofu queso fresco, whole wheat tortilla.

BLTA 15

applewood smoked bacon, local greens, sambal aioli, vine-ripe tomato, crushed avocado, buttered sourdough.

CRISPY ROCKFISH TACOS 16 (gf)

house-made tortillas, creamy cabbage slaw, fire roasted salsa.

POLLO VERDE EMPANADA 14

creamy cabbage slaw, crushed avocado, queso fresco.

Join us for Brunch on Saturday and Sunday!

9am - 3pm

bowls

STEAK ASADA 19 (gf/df)

grilled flat iron steak, crushed avocado, escabeche, lime, cilantro, cumin black beans, house-made tortillas.

POACHED ALBACORE NICOISE 17

snap peas, radish, hard cooked egg, olive tapenade, potato, tomato, cucumber, onion, preserved citrus vinaigrette.

PAELLA DE LA LUNA 18 (gf)

green chili chicken, chorizo, english peas, salsa criolla, saffron crispy bomba rice, soft cooked egg.

SLO BOWL 16 (vo)

farro and quinoa, crushed avocado, garlic-fried market vegetables, goat feta.

ADD tofu or soyrizo 3 green chili chicken 4 garlicky shrimp or duck carnitas 6

Disclaimer: While we offer gluten-free menu options, we are not a gluten free kitchen or bar. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements.

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

All parties of 8 or more are subject to a 20% service charge. Due to current circumstances, we will not seat more than 10 persons at a single table.

v = vegan df = dairy-free gf = gluten-free gfo = gluten-free option n = contains nuts