



lunch

served Monday - Friday | 11a - 3p

shareable snacks

LOCAL ROCKFISH CEVICHE 16 (gf/df)
melon, onion, tomato, radish, cilantro, jalapeño, sour citrus juice, tortilla chips.

MARKETPLACE MEZE 15 (n)
yellow lentil hummus, quinoa tabbouleh, dukkah, cucumber tzatziki, marinated carrots, chili oil, market pickles, flatbread chips.

NOSH BOARD 20 (n)
chef's selection of three cheeses, alle-pia salumi, marinated olives, piquillo peppers, toasted nuts, dried fruit, local honey, olive-herb crostini.

BACON WRAPPED DATES 12 (gf/df)
stuffed with house-made chorizo.
ADD herbed goat or blue cheese 2

soups & salads

TORTILLA SOUP 9 (gf/vo)
roast tomato broth, crushed avocado, queso fresco, spring onion, radish, tortilla chips.
ADD green chili chicken 4 garlicky shrimp 6 soyrizo 3

SIMPLE GREENS 8 (gf/v)
local greens, shaved radish, red onion, mint, herbs, preserved citrus vinaigrette.

STONE FRUIT PANZANELLA 13
little gems, red onion, croutons, parmesan, warm chorizo-bacon dressing.

HEIRLOOM CAPRESE 16 (gf/n)
market heirloom tomatoes, burrata, purslane, dukkah, basil vinaigrette.

sandwiches & in-betweens

(served with soup or salad | gf bread available (\$1))

MARKETPLACE CHEESEBURGER 17
house-ground sirloin and chuck, lettuce, vine-ripe tomato, onion, gouda, 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.

GRILLED FLATBREAD 15
green chili chicken, chimichurri and queso fresco
-or-vegan soyrizo, kale and tofu queso.

BLTA 15 (df)
apple-wood smoked bacon, local greens, sambal aioli, vine-ripe tomato, crushed avocado, sourdough.

CRISPY ROCKFISH TACOS 16 (gf)
house made tortillas, cabbage slaw, fire roasted salsa.

PASTOR SOPES 16 (gf)
adobo roasted pork shoulder, crispy masa cakes, citrus-pineapple marmalade, pickled onion.

bowls

MARKETPLACE HASH 15 (gf)
market vegetables, roasted red pepper, potato, soft-cooked egg.
ADD tofu or soyrizo 3 green chicken chili 4 garlicky shrimp 6

BERBERE CURRY 17 (gf)
12-spice braised organic chicken, brown basmati, market vegetables, coconut-tomato-almond curry, cilantro, beet raita.

PAELLA DE LA LUNA 18 (gf)
green chili chicken, chorizo, english peas, saffron crispy bomba rice, soft cooked egg.

SLO BOWL 15 (vo)
kandarian farms farro, tri-color quinoa, crushed avocado, garlic-fried market vegetables, goat feta.
ADD tofu or soyrizo 3 green chicken chili 4 garlicky shrimp 6

kids

age 12 and under

MAC + CHEESE 6

CHICKEN TACO cumin black beans, brown basmati rice. 7

GRILLED CHEESE sliced brioche, gouda cheese. 6

A. B. & J almond butter and house-made jam on brioche. 6

v = vegan df = dairy-free gf = gluten-free gfo = gluten-free option

We proudly support local farms whenever possible.