



## Dinner Menu

### Starters

Artisan cheese plate, house-made raspberry-balsamic jelly	choice of 3 - \$12 or 5 - \$15
Morro Bay Oysters "four" traditional accompaniments	\$12
Roots Farms Butter Lettuce & stone fruit salad, cashew crusted goat cheese	\$14
"Margarita" flatbread, fresh Mozzarella, tomato, basil, Andouille sausage	\$14
Root-246 organic romaine Caesar salad, farm fresh poached egg, shaved Parmesano Reggiano	\$12
Maytag blue cheese soufflé, marinated Nueva Farms strawberries, wild arugula	\$12
Sweet Corn Soup, chowder garni & corn-shrimp fritter	\$14
Crispy fried calamari and roctempura vegetables, spicy remoulade	\$14

### Market Prix Fixe

Duet of Scarborough Farms Heirloom Tomato & watermelon Salad

\*\*\*\*\*

Chicken, Andouille sausage, & Rock Shrimp Jambalaya

\*\*\*\*\*

Vanilla Scented Tapioca Pudding, roasted local stone fruit

\$29

### Entrees

"Ive's Shake and Bake fried Rocky Jr chicken," whipped crème fraiche potatoes, Fuji apples	\$30
BBQ Durock pork chop and sausage, summer beans, smoked ham hock vinaigrette	\$29
Oak wood fired Filet Mignon, Anaheim chili-Lobster relleno, tomato jam	\$45
Ratatouille and Goat cheese ravioli with basil pesto and tomato emulsion	\$21
Local Albacore Tuna with Heirloom Tomato-Cucumber salad, Avocado puree	\$29
Grilled fresh ground steak Burger, parmesan roll, House-made peach mustard	\$15