

# CENTRAL MARKET

\*THIS MENU IS AN EXAMPLE OF A RECENT MENU \* PLEASE CALL WE CAN SEND YOU TODAY'S MENU \*

## STARTERS

HOUSEMADE WARM FOCACCIA whipped farmers cheese 9.  
BAKED MEDITERANEAN OLIVES 10  
HOUSEMADE MORTADELLA kumquats 10.  
WOODFIRED CHICKPEA FARINATA Caramelized onions, herbs 8.5  
GRILLED WAGYU BEEF SKEWERS chimichurri 11

## Drakes Bay Oysters

chilled on the half shell  
3 each/ 33 dozen

OCEAN TROUT CRUDO guacamole, lemon oil. French sea salt 18  
SPICY LAMB CABBAGE ROLLS preserved lemon 18  
WOOD OVEN "HONEY FARM" MUSSELS snail butter, crostini 17  
LIBERTY FARM DUCK NECK CONFIT Dijon mustard glaze 14

SLOW ROASTED BEETS wild rice, chicory, mustard dressing, goat cheese croutons. 15  
OVEN ROASTED VEGETABLES Wildflower honey, lemon-tahini dressing 16.  
SWEET GEMS SALAD smoked bacon, egg, creamy blue cheese dressing 16  
SAUTEED COUNTYLINE FARM SAVOY SPINACH garlic, chili, egg 10

## WOOD FIRED PIZZA

MARGHERITA crushed tomato, fresh mozzarella, basil 21  
FUNGHI shaved mushrooms, leeks, arugula, two cheeses 22  
CARNE Fennel sausage, bacon, tomato, red onion, olive, goat cheese 23

## HANDMADE PASTA

FETTUCINE Foraged wild mushrooms, peas, fried duck egg, parmesan 26  
BUCATINI – Organic chicken livers, smoked onions, butter, sherry vinegar 24  
FUSILLI fresh gulf shrimp, lobster sauce, artichokes 28

## MAIN COURSE

PAN ROASTED STURGEON Savoy spinach, lentils, red wine, sweet garlic emulsion, meat jus 34.  
WINTER CASSOULET baked beans, duck – pork confit, red wine sausage 30.  
GRILLED LOCAL LEG OF LAMB saffron cous cous, spicy harrisa, carrots, snap peas 34  
GRILLED PORK CHOP Boulangere potatoes, chicory salad 32  
SLOW COOKED ANGUS SHORT RIBS Leek - potato gratin, horseradish gremolata 35  
GRILLED WAGYU BEEF SIRLOIN STEAK Diablo butter, kennebec frites 41

18% Service charge will be added to parties of 6 or more / 3.5% BOH Service charge on all sales  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## CENTRAL MARKET

### VERMOUTH SERVICE

(rocks w/ a twist or splash soda)	
LILLET BLANC, Bordeaux France	9
MATA TINTO, Galicia Spain	10
CARPANO ANTICA, Piedmont Italy	11

### APERITIF

KIR ROYALE – Cassis & bubbles	13
PERSIAN SPRITZ –	13
Azaline saffron vermouth – lemon = proseco	
MEYER LEMON “Belinni” proseco	13
FINO SHERRY	11
Valdespino ‘Innocente’, Jerez Spain	

### BUBBLES

BLANQUETTE DE LIMOUX	13
Vergines, Languedoc, France NV	
ROSE BRUT VINHAO	15
Filipe Pato 3B, Portugal NV	

### HOUSE WINE

Red/ White	11
------------	----

### WHITE WINE

SAUVIGNON BLANC	14
Eric kent, North Coast 2021	
IZADI	15
Rioja Blanco, Spain 2021 viura blend	
FRASCATI	14
Oolli de Catone, Lazio Italy 2021	
CHARDONNAY	16
Mount Eden, Wolff Vyd. Edna Valley 2019	

### PINK WINE

ROSE OF GRENACHE	14
Leo Steen, Sonoma Valley 2021	

### RED WINE

PINOT NOIR	17
Hanzell, Sonoma Coast 2021	
HERITAGE RED BLEND	14
Little Trouble, Stampede Vyd. Clement Hills 2021	
ZINFANDEL	16
Once and Future, Bedrock Vyd. Sonoma Valley 2019	
RIOJA RISERVA	15
Marques Di Tomares, Spain 2015	
CABERNET SAUVIGNON	16
Ordaz, Monticillo Vyd. Moon Mtn, District 2019	

### DRAFT BEER

SCRIMSHAW PILSNER ABV 4.5%	8
North Coast Brewing, Santa Rosa CA	
GUMMY WORMS PALE ALE ABV 5.8%	8
New Glory Brewing, Sacramento CA	
PLINY THE ELDER ABV 8%	10
Russian River Brewing, Windsor CA	

### BOTTLED BEER

IMPERIAL STOUT [22OZ] ABV 10%	15
Lost Coast Brewery, Eureka CA	
BELGIAN ALE ABV 8%	12
Chimay Cinque Cents, White label	
FRESH TIPS CIDER [750ML] ABV 7%	26
Eye Cyder Works, Sebastapol CA	

### ZERO PROOF

SPARKLING RIESLING	13
Eins Zwei Zero, Germany NV	
N/A KOLSCH ABV 0%	6.5
Best Day Brewing, Sausalito CA	
N/A IPA ABV 0%	6.5
Best Day Brewing, Sausalito CA	

### SOFT DRINKS

APPLE JUICE MARTINELLI'S	4
SPARKLING GRAPEFRUIT IZZY	4
MEXICAN COCA COLA	4
HOUSE MADE GINGER SODA	4
HOUSEMADE LEMONADE	5
HOUSEMADE RASPBERRY SODA	5
MAINE ROOT BEER	4
TEJAVA BLACK TEA	6
MOUNTAIN VLY. SPARKLING WATER ½ LT	4
MOUNTAIN VLY. SPARKLING WATER LT.	7