



PASTRIES

CHOCOLATE CHIP SCONE 3

WHITE CHOCOLATE CRANBERRY SCONES 3

VANILLA MUFFINS WITH CINNAMON STREUSEL 3

CHOCOLATE CHIP COOKIE 3

CONFETTI COOKIE 3

CROISSANT 3

BAGEL 3



ONE SCOOP 4



TWO SCOOPS 6

GELATO

- VANILLA
- CHOCOLATE
- ESPRESSO
- STRACCIATELLA
- HAZELNUT
- SALTED CARAMEL
- PISTACHIO

SORBET

- LEMON SORBET
- BERRY SORBET

ADD ON'S

- AFFOGATO 2
- HOT FUDGE 1.5
- PISTACHIOS .75
- COOKIE CRUMBLE .75
- SPRINKLES .75
- WAFFLE CONE PIECES .75
- WAFFLE CONE 1.00

SOUPS

LOBSTER CHOWDER* (GF)
lobster, vegetables, cream 14

FRENCH ONION SOUP
beef stock, gruyere, crouton 10

SALADS

WEDGE* (V)
iceberg, bacon, cherry tomato, crispy
onions, bleu cheese* 12

CHOPPED* (GF | V)
romaine, bacon, olive, red onion, pickled
pepper, crouton, goat cheese, lemon
vinaigrette* 12

CHEF SALAD
mixed greens, egg, roasted tomato,
shallot, ham, cheddar, ranch* 12

CAESAR
romaine, parmesan, anchovy, crouton,
caesar* 12

SMALL BITES

CRAB CAKE*
jumbo lump crab, grapefruit, fennel,
smoked orange aioli 21

FILET SLIDER*
bleu cheese, horseradish aioli, onion
straw, pickled mustard seed 6

FRIED CALAMARI
calamari, onion ring, marinara 18

LOBSTER MAC
lobster, house cavatappi, cheese
blend, cream, bread crumb 25

SHRIMP COCKTAIL* (GF)
(4) jumbo shrimp, horseradish cocktail
sauce 16

OYSTERS ON THE HALF SHELL* (GF)
lemon-peppercorn mignonette, cocktail
sauce (6) 18 | (12) 28

DEVEILED EGGS TRIO
soy pickled, southwestern, classic 9

STEAK FRIES
double fried thick cut wedge potatoes,
truffle aioli, pecorino romano 12

BIGGER BITES

MARKET BURGER + FRIES
black hawk wagyu, american cheese,
bacon, pickled red onion, tomato jam,
lettuce, bacon, dijonaise 22

6oz PETITE FILET MIGNON* (GF)
prime black angus, mashed potatoes,
seasonal vegetables 38

GNOCCHI (V)
housemade gnocchi, roasted
mushrooms, goat cheese, rosemary-
thyme gravy 21

GF - Gluten Free | V - Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**Gluten-free items are prepared in a non-gluten free facility. We cannot guarantee that our menu items are 100% free of gluten.

Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.