

CHAPMAN'S

eatmarket

Appetizers

General Tso's Cauliflower (Vegan, GF, DF) <i>with peanuts, sesame seeds and serrano chilis</i>	\$11
Japanese Milk Bread (Veg) <i>with smoked cheddar pimento cheese</i>	\$10
Snapper and Watermelon Ceviche (DF, NF) <i>with lime, serrano chiles, red onion and coconut tuile</i>	\$11
Kaarage-Style Wings (GF, DF, NF) <i>with spicy gochujang glaze, sesame and scallion</i>	\$13
Justin's Miso Gazpacho (NF) <i>with kani, cucumber, strawberry, jalapeño and herbs</i>	\$10
The Mini Wedge (GF, NF) <i>with tomato, bacon, herby ranch, radish and soft-boiled egg</i>	\$9

Entrées

Sprouted Grain and Veggie Salad (Vegan, DF, NF) <i>with sunflower pistou & creamy lemon dressing</i>	\$17
Fettuccine a la Tomato and Eggplant (Veg) <i>with pesto, house-made ricotta and parmesan</i>	\$17
Radiator a la Ragout (NF) <i>with JB Farms fennel sausage and fiore dulce cheese</i>	\$18
Catfish "Unagi" Rice Bowl (GF, NF) <i>with Carolina gold rice, pickled cucumber, ginger and herbs</i>	\$18
Shallot Butter-Roasted Grouper (NF) <i>with spätzle, tomato/parm brodo and butter-poached turnips</i>	\$27
Chicken & Shrimp Khao Soi - Chiang Mai Style (DF) <i>yellow curry with fava leaves, herbs, banana, chiles, peanuts, fresh and crispy noodles</i>	\$21
Half-Rack of Baby Back Ribs and Beef Fat Fries (GF, NF) <i>with a bourbon-fish sauce glaze and fried shallots</i>	\$28
Braised Duck Leg and Molé Rojo <i>Santa Maria Piquito beans, red rice, pickled chayote and roasted carrots</i>	\$24

Sides for the Table

Smashed Cucumbers (Vegan, DF, NF) <i>marinated in rice wine vinegar, sesame and white shoyu</i>	\$6
French Fries (GF, NF) <i>fried in beef fat and clarified butter</i>	\$5
add ranch	\$1
add smoked creme fraiche and white sturgeon caviar	\$30
Spaghetti Squash and Salsa Macha (Vegan, DF, GF) <i>tossed with a salsa of nuts, seeds and chiles</i>	\$8

Dessert Menu

Maple Hazelnut Budino (GF) <i>with Abuelita chocolate and sea salt</i>	\$7
Black Forrest Cake (NF) <i>with brandied cherries and chocolate icing</i>	\$12
A Tasting of Ice Cream and Sorbet (or \$3 per scoop, your choice)	\$8

- Chocolate Chile - with mole spice
- Goat's Milk Raspberry - with cocoa meringue
- Watermelon Strawberry Sorbet - with tajin (DF, Vegan)

House-Made Ice Creams by the Pint To Enjoy at Home - \$10ea

Pistachio Cannoli (GF)	Chocolate Chile (NF, GF)
Malted Milk Crunch	Orange Dreamside (NF, GF)
Goat's Milk, Chocolate Chip & Raspberry (NF, GF)	Watermelon & Strawberry Sorbet (DF, GF, NF, Vegan)

Please tell your server if you have any dietary restrictions or allergies as not all ingredients are listed on the menu.