

CHAPMAN'S

eatmarket

Appetizers

General Tso's Cauliflower (Vegan, GF, DF, NF*) <i>with peanuts, sesame seeds and serrano chilis</i>	\$12
Roasted Corn Salad (Veg, GF, NF) <i>with green goddess dressing, queso fresco, chiles, tomatoes, pepitas, pickled shallots, cilantro and lime</i>	\$12
Snapper and Watermelon Ceviche (NF, DF) <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, DF, GF*, Vegan*) <i>with kani, cucumber, strawberry, jalapeño and herbs</i>	\$10
The Mini Wedge (GF, NF, DF*) <i>with tomato, bacon, herby ranch, radish and soft-boiled egg</i>	\$9

Entrées

Sprouted Grain and Veggie Salad (Vegan, DF, NF, GF*) <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
Radiatori alla Amatriciana (NF) <i>with smoky bacon, chile flake, tomato and fiore dolce cheese</i>	\$18
Cơm Tấm (GF*, NF, DF*) <i>lemongrass & ginger-glazed pork shoulder over broken rice, chile cucumbers and pickled carrots</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, NF*) <i>yellow curry with fava leaves, herbs, banana, chiles, peanuts, fresh and crispy noodles</i>	\$21
Wagyu Pastrami and Beef Fat Fries (GF, NF) <i>with a horseradish cream sauce and fresh relish</i>	\$28
Braised Duck Leg and Mole Rojo <i>Santa Maria Pinquito 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 crème fraîche and white sturgeon caviar	\$30
Wrinkled Green Beans (Vegan, DF, GF) <i>tossed with a sauce of sweet soy, garlic and furikake</i>	\$6

Dessert Menu

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

- Corn and Blueberry Swirl (GF)
- S'mores Ice Cream with toasted marshmallow
- Peach 'Ohs Sorbet with peach fizz (GF, DF, Vegan)

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

Corn & Blueberry (NF, GF)	Sorghum & Honey (NF, GF)
Smoked Cream Cheese and Jalapeño (NF, GF)	S'mores and Toasted Marshmallow (NF)
Coconut Joy ft. Almonds (GF)	Peach 'Ohs Sorbet (DF, NF, GF, Vegan)

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