

# CHAPMAN'S

*eatmarket*

## Appetizers

<b>General Tso's Cauliflower (Vegan, GF, DF, NF*)</b> <i>with peanuts, sesame seeds and serrano chilis</i>	\$12
<b>Brussels Sprouts and Burnt Ends (GF*, NF)</b> <i>roasted brussels with brussels kraut, brisket burnt ends, horseradish dressing and crisp apples</i>	\$13
<b>Charred Carrots (Vegan*, GF, DF*)</b> <i>with cashews, htipiti, zhug, mint and pickled red onion</i>	\$12
<b>Spicy Dry-Rubbed Wings (GF, DF, NF)</b> <i>with hot pepper mash, lemon and garlic</i>	\$13
<b>The Mini Wedge (GF, NF, DF*)</b> <i>with tomato, bacon, herby ranch, radish and soft-boiled egg</i>	\$10

## Entrées

<b>Sprouted Grain and Veggie Salad (Vegan, DF, NF, GF*)</b> <i>with sunflower pistou &amp; creamy lemon dressing</i>	\$18
<b>Fettuccine alla Tomato and Eggplant (Veg)</b> <i>with pesto, house-made ricotta and parmesan</i>	\$18
<b>Radiatori alla Amatriciana (NF)</b> <i>with smoky bacon, chile flake, tomato and fiore dolce cheese</i>	\$19
<b>Cơm Tấm (GF*, NF, DF*)</b> <i>lemongrass &amp; ginger-glazed pork shoulder over broken rice, chile cucumbers and pickled carrots</i>	\$21
<b>Roasted Striped Bass (NF, GF)</b> <i>mantequilla cassoulet, pancetta, braised kale, mirepoix and green peppercorn brandy sauce</i>	\$27
<b>Chicken &amp; Shrimp Khao Soi - Chiang Mai Style (DF, NF*)</b> <i>yellow curry with fava leaves, herbs, banana, chiles, peanuts, fresh and crispy noodles</i>	\$24
<b>Pastrami and Beef Fat Fries (GF, NF)</b> <i>with a horseradish cream sauce and fresh relish</i>	\$28
<b>Braised Lamb Shoulder (GF, NF)</b> <i>with guinea flint grits, roasted poblano peppers and mushroom conserva</i>	\$25

## Sides for the Table

<b>Smashed Cucumbers (Vegan, DF, NF)</b> <i>marinated in rice wine vinegar, sesame and white shoyu</i>	\$6
<b>French Fries (GF, NF)</b> <i>fried in beef fat and clarified butter</i>	\$5
add ranch	\$1
add smoked crème fraîche and white sturgeon caviar	\$30
<b>Delicata Squash (Veg, GF, NF, DF*)</b> <i>chile de árbol, honey, crème fraîche and pepitas</i>	\$6

## Dessert Menu

<b>Maple Hazelnut Budino (GF, DF*)</b> <i>with Abuelita chocolate and sea salt</i>	\$8
<b>Black Forest Cake</b> <i>with amaretto cherries and chocolate icing</i>	\$12
<b>Tasting of Ice Creams &amp; Sorbet (or \$3/scoop)</b>	\$8
• "Hot" Coco (NF)	
• Mulled Clementine Sorbet (DF, NF, GF)	
• Brown Shug (NF, GF)	

## House-Made Ice Creams

**by the Pint, To Enjoy at Home - \$10ea**

"Hot" Coco - Malt Chocolate & Marshmallow (NF)

Mulled Clementine Sorbet (DF, NF, GF)

Brown Shug - Brown Sugar & Coffee (GF, NF)

Peppermint White Chocolate (GF, NF)

Sweet Potato Casserole (GF)

Spicy Gingerbread (GF, NF)

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