



~ FIRST ~

**Miso Soup**

wakame seaweed, tofu, scallion

11

**Baby Beet Salad**

goat cheese, puree, Nalo Farm greens

17

**Seared Potstickers**

pork & chicken, ponzu sauce

12

**Charred Octopus**

Kahuku corn, marcona almond gremolata,  
purple spinach

21

**1/2 Dozen Oysters**

wasabi cocktail sauce, mignonette

28

**Steamed Edamame**

sea salt

8

**Shrimp Cocktail**

cocktail sauce

22

**Tuna Poke**

spicy tuna, crispy rice, ogo seaweed

16

~ SALADS AND SANDWICHES ~

**Grilled Kauai Shrimp Salad**

black truffle dressing, Nalo Farm greens

28

**Roasted Chicken Salad**

Ho Farm tomatoes, honey mustard dressing, avocado

28

**Maui Baby Romaine Caesar Salad**

croutons, choice of traditional,  
grilled chicken or Kauai shrimp

14 / 25 / 28



**Local Tomato Salad**

ricotta, arugula, basil oil

16

**Big Island Heart of Palm Salad**

bibb lettuce, Mari's Garden roasted tomato vinaigrette, parsley

20

**Croque Monsieur**

black forest ham, bechamel, fries

22

add fried egg 4

**Market Burger**

cheddar cheese, truffle aioli, fries

24

**Grilled Chicken Club**

local bacon, chipotle aioli, fries

23

**"BLT"**

bacon, Mari's garden lettuce,  
Hamakua tomato, kewpie mayonnaise, fries

21

~ ENTREES ~

**Grilled Tuna Nicoise**

butter lettuce, local asparagus, egg, mustard vinaigrette

28

**Kine Farm Crimini Mushroom Risotto**

parmesan

28

**Roasted Local Ono**

pancetta wrapped, cauliflower steak, miso broth

36

**Steak and Frites**

Makaweli dry aged strip, chimichurri, grilled tomato, garlic fries

52

**Roasted Jidori Chicken**

ras el hanout, grilled onion, Kine Farms mushrooms,  
ung choy, polenta

34

**Housemade Sodas**

**Rosemary Refresher**

housemade rosemary syrup, ginger ale, lime

8

**Papaya Sunrise**

Hawaiian papaya, orange juice, lime

8

**Royal Punch**

cranberry, pineapple, passion fruit

8

**sides**

**Local Pak Choi** coconut milk, spices 10

**White / Brown Rice** 8

**Fries** parmesan, herbs 8

**Sweet Potato Fries** 8

**Molokai Sweet Potato** goat cheese gratin 10

We are dedicated to maintaining strong relationships with local purveyors in an effort to preserve both flavor and the environment and make every effort to support sustainable and organic farming practices.

EXECUTIVE CHEF Johan Svensson

MARKET