



La FOODMARKETA

CHEF JOHNTAY BEDINGFIELD + CHEF JAMES GORDON + CHEF CHAD GAUSS

SUMMER RESTAURANT WEEK 2026

\$36.26 per person
available a la carte



FIRST COURSE

CORN FRITTERS

sweet corn, chipotle sour cream

CHICKEN CHEESESTEAK TAQUITOS

peppers & onions, queso, flour tortilla, sub sauce

MANGO GAZPACHO...


melon mignonette, cilantro oil
add shrimp skewer +8

CARNE ASADA TOSTADA...

churrasco onions, avocado, black bean puree,
smooth chimichurri, asada aioli, pickled jalapeno

GRANDE DE GALLO...

richfield farms tomatoes and cucumbers, red onion,
"pico water," cotija, herbed oil



SECOND COURSE

CHIMICHURRI SHRIMP PASTA SALAD

grilled shrimp skewer, tomato,
cucumber, red onion, shaved chorizo,
toasted parmesan

SQUASH ENCHILADAS ...

roasted local squash, melty cheese, rice,
enchilada sauce

SUNKEN BEEF SLIDERS

minced onion, relish, queso,
side of fries

CHORIZO CHICKEN FRIED RICE..

grilled chicken, peppers & onions,
peas & carrots, dippy egg,
takeout sauce

CHALLAH BLT

crispy bacon, soft greens,
local tomatoes, smoked bravas mayo,
side of fries



MARGARITA PITCHER \$30
any flavor, house pitcher



THIRD COURSE

CHIKY TRIFLE

famous costa rican cookie, cake,
whipped cheesecake

CAP'N CRUNCH TRES LECHES

cereal milk, crunch berries

NUTTY BUDDY CHURROS

favorite childhood treat, but churros

MOJITO TART

citrus coulis, mint cream

TANGERINE TAMARIND TAJIN POPSICLES...

YUM!!

