



CULINARY BOUTIQUE

STARTERS

CRAB CAKES	12.00
TOPPED WITH LEMON AIOLI AND A SIDE OF MANGO SALSA	
BUFFALO CHICKEN WINGS	12.00
WITH HOUSE MADE BUFFALO SAUCE AND CELERY STICKS ~ CHOOSE BLUE CHEESE OR RANCH (+0.50 FOR BOTH)	
FRIED CALAMARI	12.00
WITH LEMON AIOLI AND MARINARA SAUCE	

CHEESE & CHARCUTERIE

MONGER'S SELECTION	18.00
CHEF'S SELECTION OF THREE CHEESES	
CHEF'S SELECT PLATTER	25.00
CHEF'S SELECTION OF THREE MEATS	
CHEESE AND CHARCUTERIE PLATTER	25.00
CHEF'S SELECTION OF TWO CHEESES AND TWO MEATS (WITH IBERICO +10.00)	

PRE-SELECTED PLATTERS:

NON-HEFFER	18.00
MIDNIGHT MOON (GOAT), JEUNE AUTIZE (GOAT), AND LAMB CHOPPER (SHEEP)	
THE BLUES	20.00
DANBLUE (COW), BAYLEY HAZEN BLUE (COW), AND SMOKEY BLUE (COW)	
NO BLUES	20.00
PONT L'EVEQUE COUPE (COW), MANCHEGO (SHEEP), AND PAWLET (RAW COW)	
PORK-FREE PLATTER	20.00
DUCK PROSCIUTTO, BRESAOLA PUNTA D'ANCA, AND CHICKEN LIVER MOUSSE WITH TRUFFLES	
IBERICO PLATTER	35.00
IBERICO DE BELOTA, IBERICO DE BELOTA PALETA (SHOULDER CUT), AND LOMO IBERICO	

MARKETPLACE SPECIALS

QUICHE	9.50/SLICE
~ ROASTED TOMATO AND SCALLION ✓ ~ HAM AND SWISS CHEESE SERVED WITH A SMALL MIXED GREEN SALAD	
HOUSE CURED LOX SALMON PLATE	14.00
CREAM CHEESE, TOMATO, CUCUMBER, MESCLUN LETTUCE AND RED ONION WITH A TOASTED BAGEL	
HOUSE SMOKED SALMON PLATE	14.00
RED ONION, CAPERS, CHOPPED EGG AND HONEY DIJON WITH MARKETPLACE CRACKERS	

SOUPS

SOUP OF THE DAY	
TOMATO ROSEMARY CREAM ✓	6.00
CHICKEN NOODLE	6.00

SIDES

FRIES	4.50
SEA SALT (TRUFFLE PARMESAN OR GORGONZOLA +3.00)	
MARKETPLACE ROASTED VEGETABLES ✓	5.00
CHOOSE UP TO THREE VEGETABLES FROM OUR DAILY SELECTION	
SMALL MIXED GREEN SALAD ✓	5.00

SALADS

CLASSIC CAESAR	10.00
WITH PARMESAN CHIPS, CROUTONS AND ANCHOVIES IN A CAESAR DRESSING TOPPED WITH PARMESAN CHEESE (WITH CHICKEN +3.00 OR SHRIMP +5.00)	
BABY SPINACH ✓	10.00
TOASTED PINE NUTS, SPINACH AND PARMESAN CHEESE IN A LEMON AND EXTRA VIRGIN OLIVE OIL DRESSING (WITH CHICKEN +3.00 OR SHRIMP +5.00)	
CHINESE CHICKEN	12.00
SHREDDED GINGER CHICKEN, LETTUCE, CABBAGE, CUCUMBER, TOASTED ALMONDS, ONIONS, CRISPY RICE WONTONS AND SESAME SEEDS IN A RICE WINE AND SESAME VINAIGRETTE DRESSING	
DELI CASE TRIO	12.00
CHOOSE ANY THREE SALADS FROM OUR DELI CASE	
THAI BEEF	12.00
SEARED BEEF, CUCUMBER, RED ONION, TOMATOES AND BEAN SPROUTS IN A CHILI LIME MINT DRESSING	
CLASSIC COBB	12.50
GRILLED CHICKEN, AVOCADO, BACON, TOMATOES, EGG AND BLUE CHEESE IN A RED WINE VINAIGRETTE DRESSING	
TUNA NICOISE	14.50
ITALIAN TUNA, GREEN BEANS, POTATOES, KALAMATA OLIVES, PEAR TOMATOES, EGG, ANCHOVIES AND CAPERS IN A RED WINE VINAIGRETTE DRESSING	

SANDWICHES

GRILLED CHEESE ✓	8.50
CHEDDAR, SWISS CHEESE AND DIJON MUSTARD, TOAST	
EGG SALAD ✓	9.50
EGGS, RED ONION, CELERY, MAYO, CRISP LETTUCE AND TOMATO, TOAST	
TUNA SALAD	10.50
WHITE TUNA, RED ONION, CELERY, TOMATO, MAYO AND SPRING MIX, BRIOCHE ROLL	
CURRY CHICKEN SALAD	10.50
CURRY CHICKEN, MAYO, RAISINS, CRISP LETTUCE AND RED ONION, BRIOCHE ROLL	
GRILLED CHICKEN	12.00
MELTED MOZZARELLA, ROASTED TOMATOES AND PESTO AIOLI, HOUSE MADE FOCACCIA	
ROAST TURKEY	12.00
DRIED CRANBERRIES, TOMATO, SPRING MIX AND PESTO AIOLI, BAGUETTE	
ROAST BEEF	12.50
CAMELIZED ONIONS, BALSAMIC SYRUP, ARUGULA AND HORSERADISH AIOLI, BAGUETTE	
ITALIAN	13.50
PROSCIUTTO, CAPICOLA SALAMI WITH OLIVE TAPENADE, TOMATO, ARUGULA, SLICED PEPPERONCINI AND RED WINE VINAIGRETTE, BAGUETTE	
SALMON CLUB	14.00
APPLEWOOD BACON, TOMATOES, SPRING MIX AND LEMON AIOLI, HOUSE MADE ONION ROLL	

✓ VEGETARIAN

**NOTICE: GC MARKETPLACE IS NOT A GLUTEN FREE
ENVIRONMENT. NOT RECOMMENDED FOR PEOPLE HIGHLY
ALLERGIC TO GLUTEN.**

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

HAND-CARVED SANDWICHES

ROTISSERIE CHICKEN	9.00
JUICY CHICKEN TOPPED WITH MANGO CHUTNEY AND ARUGULA ON A CIABATTA ROLL WITH A SAMBAL DRESSING	
PULLED PORK	12.00
CHIPOTLE AND ONION BRAISED PORK SHOULDER, STACKED UP ON AN ONION ROLL, TOPPED WITH A TANGY VINEGAR SLAW, SAMBAL AOILI AND CILANTRO PESTO	
LAMB DIP	12.00
SLOW ROASTED LEG OF LAMB WITH MARINATED RED ONIONS AND MINT PESTO ON A CRUNCHY BAGUETTE WITH LAMB AU JUS FOR DIPPING	
SMOKED TURKEY BREAST	12.00
PILED UP ON A SOFT BRIOCHE ROLL WITH CRANBERRY RELISH, DIJON AIOLI, SMOKEY AU JUS AND BABY SPINACH	
AGED PRIME RIB OF BEEF	14.00
WITH SAUTÉED MUSHROOMS AND ONIONS, MELTED SWISS CHEESE AND SPICY HORSERADISH SAUCE ON A CRUNCHY BAGUETTE	
SNAKE RIVER FARMS SMOKED BRISKET	14.00
STACKED HIGH ON AN ONION ROLL WITH A SMOKEY PAN GRAVY AND ONION STRINGS	

PREMIUM MEAT A LA CARTE

ROTISSERIE CHICKEN	HALF 9.00	WHOLE 16.50
GLOBAL SEASONING RUB		
FRIED CHICKEN		12.00
CRISPY BUTTERMILK BATTERED FRIED CHICKEN		
BARBECUED PULLED PORK		12.00
CHIPOTLE BRAISED		
LEG OF LAMB		12.00
ROSEMARY AND GARLIC INFUSED		
TURKEY BREAST		12.00
PEPPERCORN AND SAGE BRINED		
ST. LOUIS STYLE RIBS		14.00
WITH MARKETPLACE MOROCCAN SEASONING		
AGED PRIME RIB		14.00
HIMALAYAN SALT AND PEPPER CRUSTED		
SNAKE RIVER FARMS SMOKED BRISKET		14.00
GC MARKETPLACE TEXAS DRY RUB		

GRILL

NUT AND BROWN RICE BURGER 	10.50
ON A VEGAN WHEAT ROLL	
GC BURGER	12.00
PROPRIETARY PREMIUM BEEF BLEND ON A HOUSE MADE ONION ROLL	
GREEK TURKEY BURGER	12.00
SPINACH, KALAMATA OLIVES, FETA CHEESE AND TAHINI AIOLI ON A HOUSE MADE ONION ROLL	
ATLANTIC SALMON	12.00
MISO GLAZED SALMON WITH A SMALL MIXED GREEN SALAD	
GRILLED SKIRT STEAK	12.00
CABERNET DEMI-GLACE, TOPPED WITH SAUTÉED MUSHROOMS AND SERVED WITH A SIDE OF SEA SALT FRIES	
BACON, EGG & BLUE CHEESE BURGER	14.00
ON A HOUSE MADE ONION ROLL	

 VEGETARIAN

PASTA

SPAGHETTI MARINARA 	11.50
SPAGHETTI TOSSED WITH OUR HOUSE MADE MARINARA	
BAKED RIGATONI AND MOZZARELLA 	12.00
WITH MARINARA SAUCE AND MELTED MOZZARELLA	
CHICKEN FETTUCCINI	12.50
GRILLED CHICKEN, ROASTED TOMATOES, ROASTED ONIONS AND SPINACH	
RIGATONI AND SAUSAGE	12.50
HOUSE MADE FENNEL PORK SAUSAGE, ROASTED TOMATOES AND BASIL	
WILD MUSHROOM	13.00
SPAGHETTI TOSSED WITH WILD AND ROASTED MUSHROOMS IN A ROASTED GARLIC CREAM SAUCE	
CRAB AND TRUFFLE RISOTTO	15.50
DUNGENESS CRAB, ROASTED BEETS AND WHITE TRUFFLE OIL	

PIZZA

CHEESE 	10.50
MOZZARELLA, DICED TOMATO AND LEMON	
MARGARITA 	10.50
MOZZARELLA, PEAR TOMATOES, BASIL PESTO AND TOMATO SAUCE	
NEW YORKER 	10.50
WHOLE MILK MOZZARELLA, OREGANO, CRUSHED RED PEPPER AND TOMATO SAUCE	
PROSCIUTTO AND GRUYERE	11.50
PROSCIUTTO, GRUYERE, CARAMELIZED ONIONS AND ENGLISH THYME	
NAPOLEOTANO 	12.00
SLICED TOMATO, PARSLEY, FRESH GARLIC, MOZZARELLA, PARMESAN AND TOMATO SAUCE	
CLASSIC PEPPERONI	12.50
PEPPERONI, MOZZARELLA AND TOMATO SAUCE	
SAUSAGE AND MUSHROOM	12.50
HOUSE MADE FENNEL SAUSAGE, MUSHROOMS, MOZZARELLA AND TOMATO SAUCE	
BACON AND BLUE	14.00
CARAMELIZED ONIONS, SMOKED BACON, MOZZARELLA AND DANISH BLUE CHEESE	
SALMON	14.00
CURED SALMON, RED ONION, CAPERS AND CREAM CHEESE	
ARGENTINIAN	15.50
PROSCIUTTO, MOZZARELLA, GREEN OLIVES, RED PEPPER AND TOMATO SAUCE	

WOK SEAR

SZECHUAN CHILI	12.00
CHICKEN OR TOFU IN A SPICY SZECHUAN SAUCE TOSSED WITH PEPPERS, ONIONS, CASHEWS AND CHILIES SERVED WITH JASMINE RICE <i>(WITH SHRIMP +2.50)</i>	
PANANG CURRY	12.00
CHICKEN OR TOFU WITH PEPPERS IN A SPICY COCONUT CURRY CREAM SAUCE SERVED WITH JASMINE RICE <i>(WITH SHRIMP +2.50)</i>	
THAI CHICKEN NOODLES	12.00
SPICED CHICKEN AND WIDE RICE NOODLES IN A ROASTED THAI SPICE SAUCE WITH PEANUTS AND SCALLIONS	
GC MARKETPLACE FRIED RICE	12.00
CHICKEN OR TOFU WITH JASMINE RICE SAUTEED WITH TOMATOES, ONION AND EGG IN A SAVORY ASIAN SAUCE <i>(WITH SHRIMP +2.50)</i>	

MARKETPLACE BEVERAGES

SOFT DRINKS

MILK	1.50
FRESH BREWED BLACK TEA FREE REFILLS	2.95
FRESH LEMONADE FREE REFILLS	3.50
ORANGE JUICE	3.50

DRAFT BEERS

7.25

SPECIALTY COCKTAILS

BOTTOMLESS 15.00

HOUSE SANGRIA

RED WINE WITH PINEAPPLE, GINGER AND ROSEMARY

MIMOSA

SOJU BLOODY MARY

WHITE WINE BY THE GLASS

HOUSE WHITE

10.00

CUVEE LOS GATOS CHARDONNAY 2013

MONTEREY, CA 10.00

MANIFESTO SAUVIGNON BLANC 2014

NAPA, CA 10.00

BARONE FINI PINOT GRIGIO VALDADIGE 2014

ITALY 10.00

LENZ MOSER GRUNER VELTLINER 2014

AUSTRIA 10.00

BRONIS MOSCATO 2014

ITALY 10.00

BARTH ALLURE SEMI-SWEET RIESLING 2013

GERMANY 13.00

WHISPERING ANGEL ROSE 2015

FRANCE 15.00

RED WINE BY THE GLASS

HOUSE RED

10.00

SKYFALL MERLOT 2013

COLUMBIA VALLEY, WA 10.00

MICHEL TORINO DON DAVID MALBEC 2013

ARGENTINA 11.00

NOVELTY HILL CABERNET SAUVIGNON 2012

COLUMBIA VALLEY, WA 14.00

MCKINLAY PINOT NOIR 2014

WILLAMETTE VALLEY, OR 14.00

BRAVE & MAIDEN UNION 2011

[SYRAH/MERLOT/CABERNET FRANC]

SANTA YNEZ VALLEY, CA 14.00

WINE FLIGHTS

CHOOSE ANY 3 WINES 15.00

CHOOSE ANY 4 WINES 20.00

MARKETPLACE COFFEE

ESPRESSO

	SMALL	REG
SINGLE		1.50
DOUBLE		3.00
CAFÉ AU LAIT		3.00
MACHIATTO		3.25
AMERICANO	3.00	3.25
CAPPUCCINO	3.25	3.50
HAMMERHEAD	3.50	3.75
CAFÉ LATTE	3.50	3.75
MOCHA LATTE	3.75	4.00

EXTRA SHOT +0.75

SOY OR ALMOND MILK +0.50

VANILLA OR CARAMEL SYRUP +0.50

DRIP COFFEE & TEA

	SMALL	REG
BREWED COFFEE	2.00	2.25
ASSORTED TEAS (ICED/HOT)	2.00	2.25
GREEN TEA, CHAMOMILE, EARL GREY, CHAI AND BREAKFAST		
HOT CHOCOLATE	2.50	3.00
CHAI LATTE	3.50	3.75
ICED CUBAN COFFEE		4.00

MARKETPLACE PASTRIES & DESSERTS

CROISSANT

PLAIN OR CHOCOLATE

2.95

SPECIALTY CROISSANT

3.25

COOKIE

2.25

MUFFIN

2.50

BLUEBERRY SCONE

2.95

BROWNIE

3.00

MACAROON

2.00

ECLAIR

2.95

LEMON SQUARE

2.25

FRUIT TART

4.75

CAKE SLICE

4.50

CARROT, CHOCOLATE MOUSSE, OR CHEESECAKE

VANILLA BEAN CRÈME BRULÉE

5.00

WARM APPLE CRUMBLE CRISP

5.00

WITH VANILLA ICE CREAM AND CARAMEL SAUCE

GINGERSNAP ICE CREAM SANDWICH

6.00

WITH CARAMEL SAUCE

ICE CREAM SUNDAE

6.00

WITH HOT FUDGE, CARAMEL, AND CHOPPED PEANUTS

BROWNIE SUNDAE

8.00

WITH VANILLA ICE CREAM AND HOT FUDGE

NOTICE: GC MARKETPLACE IS NOT A GLUTEN FREE ENVIRONMENT. NOT RECOMMENDED FOR PEOPLE HIGHLY ALLERGIC TO GLUTEN.

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY