



"Rock n' Roll Chef" Kerry Simon brings his distinctive culinary style to LA Market Restaurant, showcasing simple, exquisite California cuisine and featuring organic, seasonal ingredients.

Born in Louisiana and raised in Texas and Northern Virginia, Nona Sivley's win on the eighth season of Chef Gordon Ramsay's popular show "Hells Kitchen" earned her the position of Chef de Cuisine under Chef Kerry Simon at LA Market restaurant. A true southerner at heart, Sivley brings a passion for the regions cuisine to LA Market with her seasonally-inspired menu.

## APPETIZERS, SALADS & SOUPS

### LOCAL BURRATA 10

extra virgin olive oil / grilled farm bread / oven-dried tomatoes

### LA MARKET GREEN SALAD 14

market greens / citrus vinaigrette / orchard fruit

### NOLA BBQ SHRIMP 16

grits

### ONION SOUP GRATINÉE 10

gruyere cheese

### DAILY SOUP 10

### CLASSIC CAESAR SALAD 11

add shrimp 9 add chicken 8

### JAY LEAF FARMS ARUGULA SALAD 16

manchego cheese / dates / candied walnuts

## SHARE

### MEZZE PLATE 13

hummus / babaghanoush / tabouleh / muhammara / olives

### ARTISAN CHEESE & CURED MEAT 17

grilled farm bread / quince paste / dry fruit

### TUNA DYNAMITE 16

sushi rice / lump crab / tuna / red chili aioli

### MARGHERITA 15

mozzarella / vine-ripened tomatoes / sweet basil

*18% gratuity is included for all parties of 6 or more*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions*

## MAINS

### ROASTED HALF CHICKEN 25

wilted spinach / herb quinoa / chicken jus / preserved lemon

### LA MARKET BURGER 17

angus chuck / crisp bacon / grilled balsamic onions / cheddar

### SALMON 28

brussels sprouts / celery root puree / fingerling potatoes / cippolini onion

### NEW YORK STRIP 32

roasted shallots and mushrooms / heirloom carrots

### BUCATINI PASTA 27

maine lobster bolognese / pancetta / shaved parmesan / edamame

### TENDERLOIN OF BEEF 37

potato gratin / seasonal oven roasted tomatoes / broccoli rabe / black pepper balsamic sauce

## CHEF'S FEATURES

### GRILLED CHICKEN PARMESAN SAUSAGE 14

jalapeño bacon / green lentils / cippolini onion

### BAKED ZITI PASTA GRATIN 23

braised lamb shank / white cheddar

### PARMA HAM FLATBREAD 15

fig jam / arugula / lemon oil

### WARM POTATO SALAD 18

olive oil baked cod / saffron aioli / garlic croutons

### ROASTED SQUAB 27

dried fruit chutney / garlic polenta /  
white asparagus / apple cider sauce

### GRILLED OR BAKED DAILY FISH 28

seasonal vegetables

## SIDES 9

PAN ROASTED WILD MUSHROOMS  
GARLIC SCENTED BROCCOLI RABE  
ROASTED FINGERLING POTATOES  
SAUTÉED BRUSSELS SPROUTS  
MAC & CHEESE

LOBSTER-HERB MASHED POTATOES add 4

*18% gratuity is included for all parties of 6 or more*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions*