



"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

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