

SANDWICHES



MUFFALETTA

Italian meats, provolone, olive tapenade, with house made Italian vinaigrette, on an herb slab 12.95

NAPA CUBAN

Roasted pork, smoked gouda, pepperoncinis and tomato on a ciabatta roll 12.95

ALL NATURAL ROAST BEEF & CHEDDAR

Roast beef, horseradish aioli, caramelized onion, sharp white cheddar, arugula on a baguette 13.95

MARY'S ORGANIC CHICKEN BLT

Grilled chicken breast, bacon, lettuce, tomato, red onion, garlic aioli, on a ciabatta 12.95

FRESH MOZZARELLA CAPRESE

Fresh mozzarella, basil, tomato, seasoned with sea salt, cracked black pepper, balsamic, on an herb slab 11.95

DIESTEL ORGANIC TURKEY BREAST

Diestel turkey, havarti cheese, lettuce, tomato, onion, avocado, honey dijon mustard on a ciabatta 12.95

TEMPEH

Tempeh, spinach, hummus, lettuce, tomato, avocado, on a ciabatta 11.95

ROASTED CAULIFLOWER

Roasted cauliflower, smoked gouda, pickled onion, carrot, alfalfa sprouts, chipotle aioli, on a ciabatta 11.95

PLATTERS

HUMMUS PLATTER

Fresh hummus & basil hummus, crostini, olive medley, cucumbers, carrots & celery 9.95

CHARCUTERIE PLATTER

Salami, prosciutto, olives, red pepper, caper berry, arugula, crostini 8.95

CHEESE PLATTER

Brie, blue cheese, cheddar, gouda, crostini, fig jam & dried fruits 13.95

WINE, BEER & COCKTAILS

WINE

Our wine list changes seasonally and features wines from Napa Valley

BEER

We offer local beers on tap as well as in the bottle
Our featured local brewers are:

- Napa Smith, Napa Valley
- Anchor Brewing, San Francisco
- Drake's, San Leandro
- Calicraft, Walnut Creek

COCKTAILS

We have a full bar with a wide range of cocktail offerings



LIVE FIRE PIZZA



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BREAKFAST {OPEN 5:30 AM - 10:30 AM}



BAGEL BAR

SMOKED SALMON

Cream cheese, tomato, capers, red onion and cucumber relish 13.95

THE ITALIAN

Cream cheese, prosciutto, arugula and a balsamic glaze 10.95

BLTB

Applewood smoked bacon, lettuce, tomato and tomato chili jam cream cheese 9.95

CAPRESE

Cream cheese, tomato, cracked black pepper, basil and extra virgin olive oil 8.75

EGG & CHEESE BAGEL 8.95

APPLEWOOD SMOKED BACON, EGG & CHEESE BAGEL 10.95

CHOICE OF BAGEL

With fruit compote & cream cheese or peanut butter 6.95

YOGURT & GRANOLA BAR

Featuring Straus Organic: regular, low-fat and Greek yogurts

YOGURT PARFAIT

House-made granola 6.95

FRESH BERRIES PARFAIT

Choice of yogurt, fresh berries and granola 8.95

NAPA FARMS PARFAIT

Choice of yogurt, granola, walnuts, dried fruit and fresh fruit compote 8.95

BUILD YOUR OWN PARFAIT

Choice of yogurt, granola and one topping 6.95

Each additional topping 1.00

TOPPINGS

- Dates • Walnuts • Dried cranberries
- Peach compote • Dried apricots
- Strawberry compote
- Greek yogurt add .50

ORGANIC STEEL CUT OATMEAL

Small: 5.50 | Large: 6.95 Add fresh seasonal fruit 3.00

BREAKFAST SANDWICHES

CAGE-FREE EGG, BACON & CHEESE

Applewood smoked bacon, aged cheddar, served on ciabatta roll 10.95

CAGE-FREE EGG & CHEESE

With aged cheddar, served on ciabatta roll 8.95

MARKET FRESH {OPEN 11:00 AM - 8:00 PM}



ENTRÉES

Served with Two Sides

SLOW ROASTED PORCHETTA

Pork shoulder, asian marinade 1/2: 13.95 | full: 17.95

OVEN ROASTED TRI-TIP

Tri-tip, spice & herb rub, smoked brown sugar 1/2: 13.95 | full: 17.95

GARLIC ROAST CHICKEN

Brined with herbs, sea salt & pepper, garlic butter rub 1/4: 13.95 | 1/2: 18.95

VEGETABLE PLATE (Selection of 3 sides) 12.95

SANDWICHES

ROASTED PORCHETTA

Mango chutney, creamy slaw, garlic aioli, seasonal greens 13.95

OVEN ROASTED TRI-TIP

White wine mustard, mayonnaise, cheddar cheese, pickled red onion, arugula, deli pickles, red wine au jus 13.95

CALIFORNIA VEGGIE

Pesto mayo, roasted bell pepper, artichoke, yellow squash, zucchini, Havarti cheese 13.95

SIDES

All sides 5.00

Ask your server for our seasonal side selection

SOUPS

SAN FRANCISCO CLAM CHOWDER

Traditional recipe with clams, cream, potatoes and bacon
Small: 6.50 | Large: 7.95 | Bread Bowl: 9.95

ORGANIC TOMATO BISQUE

A velvety smooth creamy tomato soup Small: 6.50 | Large: 7.95 | Bread Bowl: 9.95

CHICKEN TORTILLA

A savory blend of grilled corn tortillas, oven-roasted tomatoes, red bell peppers, jalapenos, garlic, herbs with grilled chicken breast
Small: 6.50 | Large: 7.95 | Bread Bowl: 9.95

SOUP OF THE DAY Small: 6.50 | Large: 7.95 | Bread Bowl: 9.95

PIZZAS {OPEN 10:00 AM - 10:30 PM}



BUTCHER BLOCK

Fire roasted tomato sauce, mozzarella blend, pepperoni, Molinari salami, pancetta, chorizo 13.95

HARVEST SPECIAL

Mozzarella blend, feta cheese, fennel sausage, red bell pepper, caramelized onion, arugula 12.95

SIMPLE ITALY PIZZA

Fire roasted tomato sauce, fresh mozzarella blend, basil, tomato 11.95

QUATTRO FORMAGGI PIZZA

White béchamel cheese sauce, mozzarella, blue cheese, parmesan, Cowgirl Creamery Mt. Tam, basil 13.95

VEGGIE PIZZA

Fire roasted tomato sauce, mozzarella blend, red onion, mushroom, red bell pepper, spinach 12.95

PESTO CHICKEN PIZZA

Pesto, roasted chicken, sundried tomato, mozzarella blend 13.95

SALADS

Add Mary's Organic Chicken to any salad 4.00

SPINACH & GOAT CHEESE WITH SEASONAL BERRIES

Spinach, seasonal berries, red onion, goat cheese, candied walnuts, goat cheese vinaigrette 10.95

KALE CHICKEN CAESAR

Kale & romaine lettuce with Mary's Chicken, shaved parmesan, croutons 13.95

GREEK CHICKEN

Mary's Chicken, tomato, cucumber, herbed feta, mediterranean olives, shaved red onion, red bell peppers and an aged sherry vinaigrette, over organic greens 15.95

SOUTHWEST CHICKEN SALAD

Organic spring mix, Mary's Chicken, tomato, black beans, Cojita cheese, chickpeas, corn, bell pepper 14.95