



Public Market



Monday February 15, 2021

Hours of Operation

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
with "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
Jump Start "Vegetable Frittata" Cage Free Eggs, Baby Savoy Spinach, Fitz Farm Mushrooms, Roasted Tri Color Bell Peppers, Shaved Red Onion
GLUTEN FREE Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

MONDAY - FRIDAY

BREAKFAST* 7:30am - 9:30am
LUNCH 11:45am - 1:45pm
DINNER 5:00pm - 7:30pm

LUNCH

Farmer's Street "Caesar Salad" Chopped Romaine, Asiago Croutons and House Made Caesar Dressing
Carvery "Antibiotic Roasted Petaluma Farms Chicken Topped with a Mushroom and Thyme Gravy Served with Locally Sourced Vegetables"
HAPPY PRESIDENT'S DAY

WEEKENDS - HOLIDAYS

BRUNCH* 10:30am - 1:00pm
DINNER 5:00pm - 7:00pm
**Breakfast Bistro Station
 Closes 15 Minutes Before Door*

DINNER

Farmer's Street "House Salad" Chopped Romaine, Carrots, Shaved Onion, Cucumbers with a House Made Ranch Dressing
Stone Hearth Oven "Pepperoni" or "Quattro Formaggio" with Fresh Herbs
Soup "Chicken & Wild Rice Soup" Petaluma Farms Chicken, Dwelley Farms Celery, Carrots, Onions and Fall River Wild Rice Simmered in a Chicken Broth
Market Grill "Smothered Pork Chops" Grilled Llano Seco Farms Pork Smothered in Red Eye Country Gravy and Served with Roasted Ratto Bros Beans
Kitchen Table "Shepherd Pie" Grass-Fed Bassian Farms Beef, Ratto Bros Celery, Carrots and Onions Topped with Cheesy Mashed Potatoes



Tuesday February 16, 2021

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
Breakfast Grill "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
Breakfast Bistro "Southern Egg Benedict" Grilled Smithfield Ham and Cage Free Poached Egg Served on a Toasted English Muffin Topped with a Creole Sauce
GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)



LUNCH

Farm Fresh "Bayou Slaw" Shaved Green and Red Cabbage, Roasted Yellow Peppers, a Julienne of Zucchini Tossed in a Sweet Cider Dressing
Soup "Corn & Crab Bisque" Jumbo Lump Crabmeat and Cajun Spiced Webb Ranch Corn Topped with Green Onions
Deli Special "Catfish Po Boy" Crispy Delta Farms Catfish Piled High with Crystal's Hot Sauce, Shredded Lettuce, Tomatoes and Pickles on a Crusty Roll
Sweet Treats "Beignets" House Made Fritters Topped with Powdered Sugar
Fat Tuesday "Jambalaya" Cajun Sausage, Gulf Prawns, Grilled Petaluma Farms Chicken, Mushrooms and Scallions Cooked in a Creamy Cajun Sauce
Fat Tuesday "Cajun Tofu" Spiced Wo Chong Tofu, Creamy Pepper Grits, Braised Dwelley Farms Greens, House Made Hush Puppies Served with Cajun Remoulade

Epicurean Group Team

Christian Hainry

General Manager
 408-648-3117

christian@epicurean-group.com

Tyler Warner

Executive Chef
 510.436.1041 • ext 1041

tyler.werner@epicurean-group.com

DINNER

Farmer's Street "Corn and Chorizo" Roasted Brentwood Corn, Silva Chorizo, Mixed Field Greens and Cherry Tomatoes Served with Lime Vinaigrette
Soup "Spicy Black Bean Soup" Slow Cooked with Dwelley Farms Peppers, Onions and Cilantro Topped with Sour Cream
Sweet Treats "Fresh Baked Cookies"
Plant Inspired "Cauliflower Tacos" Crispy Battered Ratto Bros Cauliflower, Shredded Savoy Cabbage, Chipotle Aioli in a Flour Tortilla Served with Cilantro Salsa
Platinos Latinos "Burritos" Made to Order with Chicken Tinga, Cilantro Rice and Pinto Beans Served with Pico de Gallo, Sour Cream and House Made Salsa Wrapped in a Toasted Flour Tortilla

Wednesday, February 17, 2021

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
Breakfast Grill "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
Jump Start "Cinnamon Roll Pancakes" House Made with Cinnamon, Sugar, House Made Cream Cheese Icing, Served with Maple Syrup
GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)

Ernestine Dyas

Catering Manager
 510.436.1051 • ext 1051
ernie@epicurean-group.com

LUNCH

Soup "Roasted Tomato-Basil" with Asiago Croutons
Sweet Treats "Chocolate Pudding Cups"
Deli Special "Philly Cheese steak" Bassian Farms Ribeye, Caramelized Onions, Cherry Peppers, Roasted Fitz Farm Mushrooms and Swiss Chard
Market Grill "Pork Loin" Stuffed with Caramelized Onions, Granny Smith Apples, Dried Cranberries and Toasted Walnuts Served with Rice Pilaf
Wrap it Up "Vegetable Wrap" House Made Hummus, Assorted Grilled Ratto Bros Vegetables and Baby Spinach Wrapped in a Toasted Sunflower Seed Wrap

Menu Key

Vegetarian

Organic

Cage Free

Free Range

Gluten Free

Grass Fed

DINNER

Farmer's Street "House Salad" Chopped Romaine, Carrots, Shaved Onion and Cucumbers Served with House Made Ranch Dressing
Soup "Roasted Tomato-Basil" with Asiago Croutons
Sweet Treats
Market Grill "Chicken Marsala" Petaluma Farms Chicken, Garlic Roasted Potatoes and Blistered Cauliflower Topped with a Fitz Farm Wild Mushroom Sauce
Global Adventure "Pasta Bar" Choice of Classic Marinara or Creamy Alfredo Sauce Served with Grilled Dwelley Farms Asparagus and House Made Garlic Bread

menu items subject to availability - dietary and nutrition needs can be communicated to chef or manager

Thursday February 18, 2021

BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- Breakfast Grill** "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
- Alarm Clock Special** "Breakfast Quesadilla" Crispy Applewood Smoked Bacon, Cage Free Scrambled Eggs, Clover Cheddar Cheese wrapped in a Flour Tortilla
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

DINNER

- Soup** "Turkey Noodle" Roasted Diestel Turkey and Fresh Chopped Herbs Simmered in a Hearty Turkey Stock
- Farmer's Street** "Cobb Salad" Chopped Romaine, Cage Free Eggs, Maytag Blue Cheese, Hass Avocado, Scallions, Applewood Smoked Bacon, Tomato and Red Onion with House made Ranch Dressing
- French Bread Pizza** "Pepperoni & Sausage" or "Quattro Formaggio"
- Market Grill** "Tropical Thunder" Slow Roasted Llano Seco Farms Pork, Hass Avocado, Coconut Coleslaw, Guava Jam, Shredded Coconut and Liriope
- Plant Inspired** "Loaded HNU Fries" Crispy Hand Cut French Fries, House Made Chili, Cheddar Cheese and Onions Topped with Sour Cream
- Sweet Treats** "Caesar Salad" Chopped Romaine, Asiago Croutons and Creamy House Made Caesar Dressing
- Stone Hearth Oven**
- Platinos Latinos** "All Meat Marvel" Or Classic Margarita
- Platinos Latinos** "Enchilada Casserole" Cheddar and Jack Cheese, Corn Tortillas, Pico de Gallo, Sour Cream Served with Organic Black Beans
- Street Food** "Carne Asada Tostadas" Grass-Fed Bassian Farms Beef, Organic Black Beans, Shredded Lettuce, Cheddar Cheese, Pico de Gallo

Friday February 19, 2021

BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- Breakfast Grill** "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
- Breakfast Grill** "Overnight Oats" Rustic Steel Cut Oats Set Overnight with Organic Chia Seeds, Almond Milk, Clover Farms Vanilla Yogurt, and Fresh Fruit
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

DINNER

- Farmer's Street** "Kale & Berry" Organic Baby Kale Tossed with Driscoll Farms Berries, Crumbled Bleu Cheese, Shaved Red Onion and Dried Cranberries
- Soup** "Clam Chowder" with Bodega Bay Clams, Red Potatoes and Fresh Chopped Parsley
- Pane**
- Plant Based** "Veggie Hot Dogs" Chicago Style, 100% Plant Based, Sport Peppers, Tomatoes and Relish on a Brioche Bun
- Street Food** "Hot Dogs" Chicago Style Miller's 100% Beef Hot dogs, Sport Peppers, Tomatoes and Relish on a Brioche Bun
- Tossed Salad** "House Salad" Crisp Chopped Romaine, Lemon Cucumbers, Cherry Tomatoes, Shaved Carrots, and Red Onion with House made Ranch Dressing
- Global Adventure** "Chicken Teriyaki" Grilled Petaluma Farms Chicken, House Made Fried Rice and Sauteed Chinese Long Beans Topped with Teriyaki Sauce
- Plant Based** "Crispy Bang Bang Broccoli" Battered Dwelley Farms Broccoli, Steamed Jasmine Rice, Vegetable Egg Rolls Topped with Hoisin Sauce
- Sweet Treats** "Assorted Baked Cookies"

Saturday, February 20, 2021

BRUNCH

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- Breakfast Grill** "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
- Breakfast Bistro** "Eggs in Hell" Red Sauce, Cage Free Fried Eggs, Cheddar Cheese, Chives Served with a Flour Tortilla
- Tossed Salad** "Caesar Salad" Chopped Romaine, Asiago Croutons and Creamy House Made Caesar Dressing
- Carvery** "House Roasted Diestel Turkey" Broiled Dwelley Farms Zucchini and Rosemary Pan Gravy

DINNER

- Farmer's Street**
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries
- Farmer's Street** "Wedge Salad" Crisp Iceberg, Cherry Tomatoes, Apple Wood Smoked Bacon and Chives Served with House Made Ranch Dressing
- Sweet Treats** "Assorted Baked Cookies"
- Plant Based** "Portabello Mushrooms" Grilled and Slow Roasted with Garlic and Thyme Served with Buttermilk Mashed Potatoes, Dwelley Farms Broccoli, and Organic Pasta

Sunday February 21, 2021

DINNER

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- Breakfast Grill** "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"
- Breakfast Bistro** "Nova Scotia Smoked Salmon Bagel" Philadelphia Cream Cheese, Thick Sliced Tomatoes, Shaved Red Onion and Nova Scotia Smoked Salmon
- Carvery** "Honey Ham" Slow Roasted Pit Ham Topped with Brown Sugar Pineapple Glaze
- Ancient Grains** "Caesar Salad" Chopped Romaine, Asiago Croutons and Creamy House Made Caesar Dressing
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries
- Tossed Salad** "Caesar Salad" Chopped Romaine, Asiago Croutons and Creamy House Made Caesar Dressing
- Kitchen Table** "Pork Chops" Stuffed with Apple and spices, Served with Honey and Thyme, Roasted Dwelley Farms Brussel Sprouts, Topped with Organic Pasta
- Global Adventure** "Cheese & Spinach Ravioli" Tossed in a Creamy Gorgonzola Sauce and Topped with Toasted Chopped Walnuts
- Sweet Treats** "Ice Cream Bar" with All the Fixins

Epicurean Group

champions of environmental responsibility



Soup du Jour

- Monday February 15, 2021**
Chicken and Wild Rice
- Tuesday February 16, 2021**
Corn and Crab Bisque
- Wednesday, February 17, 2021**
Roasted Tomato Basil
- Thursday February 18, 2021**
Turkey Noodle
- Friday February 19, 2021**
Clam Chowder

UPCOMING EVENTS JOIN US

for
Jambalaya on Fat Tuesday
Tuesday, February 16th



Price

- Breakfast \$7.75
- Lunch \$9.25
- Dinner \$10.25
- Brunch \$10.25
- Children (-10) \$5.25