



Public Market



Monday April 26, 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 "Cinnamon Roll Waffles" House Made Cinnamon Roll Waffles With Fresh Watsonville Strawberry Cream Cheese Drizzle.

GLUTEN FREE Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

LUNCH

Soup "Roasted Tomato Soup" with Parmesan Frico
Farmer's Street "Asparagus Salad" Organic Field Greens, Shaved Dwelley Farms Asparagus, Grana Padano and Lemon Zest Served with House M
Deli Station "Salami & Provolone" Molinari Salami and Provolone Cheese Piled High with Olive Tapenade on Toasted Sourdough Bread Ser
Market Grill "Grilled Chicken" Slow Roasted Petaluma Farms Chicken Served with Tarragon Roasted Potatoes and Blue Lake Green Beans To
Global Adventure "Cheese Tortellini" English Peas, Dwelley Farms Asparagus, Crispy Ham and Roasted Fitz Farm Cremini Mushrooms Tossed with

DINNER

Farmer's Street "Pear & Strawberry Salad" Organic Field Greens, Roasted Bosc Pears, Driscoll Farms Strawberries, Crumbled Gorgonzola Cheese and Toasted Pecans Served with House M
Stone Hearth Oven "Pepperoni & Italian Sausage" or "Epicurean Four Cheese"
Sweet Treats "Fresh Baked Cookies"
Global Adventure "Steak Diane" Pan Seared Bassian Farms Sirloin Served with Buttermilk Mashed Potatoes and Roasted Dwelley Farms Asparagus To
Kitchen Table "Sausage & Peppers" Grilled Llano Seco Farms Pork Sausages Topped with Dwelley Farms Peppers, Onions Smothered with Provol



Tuesday April 27, 2021

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
Breakfast Grill

Breakfast Bistro "Ham & Kale Melt" Happy Boy Farms Kale, Cage-Free Scrambled Eggs Topped with Thinly Sliced Springfield Farms Ham, Clover Farms
GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)

LUNCH

Ensalata Mixta "Spanish Olive & Manchego Salad" Organic Field Greens Tossed with Spanish Olives, Cucumbers, Cherry Tomatoes and Shaved
Deli Special "Santa Fe Wrap" Mixed Field Greens Tossed with Roasted Brentwood Corn, Black Beans, Cherry Tomatoes, Clover Farms Cheddar
Aqua Fresca "Horchata" House Made
Street Food "Chicken Quesadilla" Slow Roasted Petaluma Farms Chicken and Cheddar Cheese in a Flour Tortilla Topped with Shredded Lett
Street Food "Burrito Bowls" Slow Roasted Pork Carnitas or Fajita Style Vegetables Topped with Shredded Lettuce, Pico de Gallo and Sour C

DINNER

Farmer's Street "Chicken Caesar Salad" Grilled Petaluma Farms Chicken, Chopped Romaine, Asiago Croutons and House Made Caesar Dressing
Soup "Chicken Tortilla" Petaluma Farms Chicken and Dwelley Farms Peppers, Onions Topped with Haas Avocado and Crispy Tortilla
Pane "Garden Vegetable" or Epicurean Four Cheese"
Kitchen Table "Fish Sticks" Hand Breaded Atlantic Cod Served with Crispy Shoe String Potatoes
Plant Inspired "Broccoli Cheddar Bake" Roasted Ocean Mist Broccoli Tossed with Cream of Mushroom Soup, Topped with Clover Farms Cheddar, Fresh Chopped Parsley Served with Sal



Epicurean Group Team

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Wednesday April 28, 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 "Spring Veggie Hash" Sauté Happy Boy Farms Asparagus, kale, Brussel Sprouts, Broccoli, and New Baby Potatoes, Topped with
GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)

LUNCH

Soup
Sweet Treats "Assorted Baked Cookies"
BBQ "Bacon Cheeseburger" Served with Lettuce, Tomato and Onion on a Toasted Sesame Bun
BBQ "Black Bean Burger" Served with Lettuce, Tomato, and Onion on a Toasted Sesame Bun
BBQ Grilled Watsonville Artichokes Served with Lemon Aioli and Crispy Jo Jo Potatoes

DINNER

Farmer's Street "Caesar Salad" with Chopped Romaine, Asiago Croutons and Creamy House Made Caesar Dressing
Soup "Tuscan Bean Soup" Topped with Fresh Herbs
Sweet Treats "House Made Vanilla Cupcakes" Topped with House Made Butter Cream and Rainbow Sprinkles
Market Grill "Pork Chops" Hand Cut Grilled Llano Seco Farms Pork Chops Topped with Romero Farms Apple Chutney, Served with Vegetabl
Route 66 "Country Fried Steak" Hand Battered Bassian Farms Sirloin Fried Crispy, Served with Buttermilk Mashed Potatoes, Garlic Roast

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

Menu Key

Vegetarian

Organic

Cage Free



Free Range

Gluten Free

Grass Fed

Thursday April 29, 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** "Bagel Sandwich" Applewood Smoked Bacon, Happy Boy Farms Arugula, Cage-free Fried Egg, Clover Farms Cheddar Cheese
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 

- Soup** "New Mexico Green Chili Stew" Seared Petaluma Farms Chicken Simmered in Chicken Stock with Fire Roasted Green
- Farmer's Street** "Cobb Salad" with Chopped Romaine, Cage Free Eggs, Bleu cheese, Avocado, Scallions, Applewood Smoked Bacon and



- Deli Station** "Roast Beef Melt" Slow Roasted Bassian Farms Sirloin, Caramelized Onions and Clover Farms Cheddar Served Hot on
- Platinos Latinos** "Blue Corn Chicken Enchilada" Slow Roasted Petaluma Farms Chicken Wrapped in Blue Corn Tortilla, Topped with
- Street Food** "Cheese & Red Chile Tamales" House Made and Topped with Shredded Lettuce, Pico de Gallo and Sour Cream

DINNER

- Sweet Treats** "Caesar Salad" Crisp Romaine Topped with Asiago Croutons, Shaved Parmesan and House Made Caesar Dressing 
- Pizza Party** "Assorted Baked Cookies" 
- Pane** "Combination" Pepperoni" "BBQ Chicken" "Hawaiian" Classic Cheese" 
- Pane** "Garlic Twists" House Made, Served with a Side of Marinara Sauce
- Street Food** "Hot Wings" Crispy Petaluma Farms Party Wings Served with a Choice of Buffalo or Teriyaki Sauce, Celery and Carrots, a S

Friday April 30, 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** "Stuffed Pancakes" Thin House Made Pancakes with Fresh Watsonville Strawberry Cream Cheese Filling, Topped with Maple
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 

- Farmer's Street** "Spinach Salad" Baby Savoy Spinach Tossed with Fitz Farm Mushrooms, Cage Free Eggs and Shaved Red Onion Served with
- Soup** "Clam Chowder" with Bodega Bay Clams, Red Potatoes and Fresh Chopped Parsley
- Deli Special** "Tuna Melt" House Made Tuna Salad Topped with Monterey Jack Cheese, Served on Toasted Sourdough Bread with a Side



- Plant Inspired** "Szechuan Style Green Beans" Chinese Long Beans Pan Fried With Napa Cabbage, Locally Sourced Vegetables and Simmered


DINNER

- Tossed Salad** "House Salad" with Crisp Chopped Romaine, Lemon Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion and a
- Global Adventure** "Pasta Bar" Choice of House Made Classic Marinara or Creamy Alfredo Sauce Served with Grilled Dwellley Farms Zucchini
- Plant Based** "Eggplant Parmesan" Crispy Pan Fried Fairytale Eggplant Layered with Fresh Mozzarella, Basil and Tomato Sauce Served with
- Sweet Treats** "Assorted Baked Cookies"

Saturday, May 1, 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** "Breakfast Quesadilla" Corn Tortillas Filled with Silva Chorizo, Clover Farms Cheddar and Cage Free Scrambled Eggs
- Carvery** 

- Farmer's Street**
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 
- Farmer's Street** "Kale & Bleu Salad" Organic Baby Kale Tossed with Dried Cranberries, Crumbled Gorgonzola Cheese, Toasted Walnuts,
- Plant Inspired** "Spinach & Tomato Quiche" Wilted Baby Spinach, Tomatoes and Shaved Torpedo Onions Baked Till Golden Brown and
- Market Grill** "Chicken Picatta" Pan Seared Petaluma Farms Chicken Topped with Lemon Caper Cream Sauce, Served with Buttermilk

Sunday May 2, 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** "Cheese Blintz" Mascarpone Cheese Filled Crepes Topped with Fresh Driscoll Farms Strawberries and Powdered Sugar
- Carvery**
- Ancient Grains** 
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 
- Tossed Salad** "Wedge Salad" Crisp Iceberg Lettuce Topped with Cherry Tomatoes, Applewood Smoked Bacon, Crumbled Gorgonzola Cheese
- Kitchen Table** "Prime Rib" Hand Carved, Slow Roasted Bassian Farms Ribeye Served Au Jus with Scallop Potatoes, Assorted Ratto Bros
- Kitchen Table** "Roasted Lamb" Slow Roasted Rosemary and Thyme Crusted Superior Farms Lamb Served with Roasted Potato Hash and
- Sweet Treats** "Warm Banana Bread Pudding" House Made, Served with Maple Vanilla Glaze

Epicurean Group

champions of environmental responsibility



Soup du Jour

Monday April 26, 2021

"Roasted Tomato Soup"

Tuesday April 27, 2021

"Chicken Tortilla"

Wednesday April 28, 2021

"Tuscan Bean Soup"

Thursday April 29, 2021

"New Mexico Green Chili Stew"

Friday April 30, 2021

"Clam Chowder"

UPCOMING EVENTS JOIN US

for

A PRIME RIB DINNER

on **SUNDAY, MAY 2nd**



Price

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