



Public Market



Monday, September 14, 2020

Hours of Operation

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"
- Market Grill** "Blueberry Pancakes" with Housemade Blueberry Compote, Chantilly Cream and Powdered Sugar
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

MONDAY - FRIDAY

- BREAKFAST*** 7:30am - 10:00am
- LUNCH** 11:45am - 1:45pm
- DINNER** 5:00pm - 7:30pm

LUNCH

- Farmer's Street** "Chicken Caesar Salad" Grilled Organic Petaluma Chicken, Organic Baby Kale, Asiago Croutons and Housemade Caesar Dressing
- Panini Station** "Simple Turkey Pesto" with Provolone Cheese, Shaved Onion, Roma Tomatoes on Panarama Dutch Crunch with Housemade Pesto
- Kitchen Table** "Cast Iron Seared Petaluma Farms Chicken" with Mashed Zuckerman Farms Sweet Potatoes, Rosemary Vermonte and Dwelley Farms Potatoes
- Plant Inspired** "Sweet Potato Bhudda Bowl" with Tri Color Quinoa, Spiced Chickpeas and Laticito Kale with Maple Tahini Dressing

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" with Shredded Carrots, Torpedo Onions, Chopped Romaine, Cheddar Cheese, Cherry Tomatoes & Croutons with Housemade Dressing
- Pane** "Pepperoni and Applewood Smoked Bacon" or "Epicurean Classic Four Cheese"
- Sweet Treats** "Housemade Rice Crispy Treats" with Chocolate Drizzle
- Live Well** "Roasted Capay Farms Eggplant Napoleon" with Fresh Mozzarella, Wilted Baby Savoy Spinach, Grilled Red Onion, Fire Roasted Dwelley Farms Potatoes
- Market Grill** "Grilled Bassian Farms Skirt Steak" with Vegetable Rice Pilaf, Grilled Tri Color Dwelley Farms Peppers, Chimichurri Sauce and Housemade Potatoes



Tuesday, September 15, 2020

BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- Breakfast Grill**
- Breakfast Bistro** "Breakfast Panini" with Rosemary Goat Cheese, Prosciutto de Parma, Jalapeno Apricot Marmaletta and Two Hard Cooked Cage Free Eggs
- GLUTEN FREE** Locally Sourced Muffins and Breakfast Pastries (VEG)
- Live Well** "Organic Kale and Mixed Berry Salad" with Driscoll Farms Berries, Maytag Blue Cheese, Candied Walnuts and Dried Cranberries



LUNCH

- French Bread Pizza** "Roasted Naples and Brentwood Corn" with Lime Crema, Fresh Picked Cilantro or "Classic Margarita"
- Aqua Fresca** "Housemade Horchata"
- Street Food** "Super Burritos" Slow Roasted Lleno Seco Farms Pork Carnitas or Mixed Vegetables with Pinto Beans or Black Beans, Cheddar Cheese
- Taste of Espana** "Margarita's Chicken Posole" with Cabbage Slaw, Radishes, Onions and Limes

Epicurean Group Team

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DINNER

- Farmer's Street** "Caesar Salad" with Chopped Romaine, Asiago Croutons and Housemade Caesar Dressing
- Calzone** "Meat Lovers" with Italian Sausage, Pepperoni and Applewood Smoked Bacon" or "Veggie Delight" with Roasted Ratto Bros Vegetables
- Sweet Treats** "Chocolate Chip Cookies" with Milk
- Market Grill** "Grilled Vegetable Ratatouille" with Ratto Bros Vegetables, 12 Hour Marinara and Grilled Ratto Farms Broccolini
- Kitchen Table** "Rigatoni Bolognese" with Grass-Fed Bassian Farms Beef, Shaved Parmesan, Broiled Dwelley Farms Zucchini and Fresh Herbs, a side of Grilled Salt & Pepper Artisan Bread

Wednesday, September 16, 2020

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** "Hazy Sunrise" with Steamed Jasmine Rice, Sunny Side Up Cage Free Egg, Spicy Housemade Fried Rice and Crumbled Nori
- GLUTEN FREE** Locally Sourced Muffins and Breakfast Pastries (VEG)

Ernestine Dyas

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LUNCH

- Tossed Salad** "Super Food Salad" with Organic Mixed Greens, Tri Color Quinoa, Roasted Brentwood Corn, Dwelley Farms Cauliflower, Haas Avocado
- Panini Station** "Tuna Melt" with Wild Planet Tuna, Clover Cheddar Cheese on Garlic Toasted Panarama Sourdough Bread
- Sweet Treats** "Green Tea Ice Cream"
- Global Adventure** "Chicken Teriyaki Bento Box" with Petaluma Farms Chicken, Jasmine Rice, Housemade Spicy Tuna Roll and Edamame Beans
- Plant Inspired** "Sesame Tofu Teriyaki Bento Box" with Wo Chong Tofu, Jasmine Rice, Housemade Cucumber Rolls and Edamame Beans

Menu Key

- Vegetarian
- Organic
- Cage Free
- Free Range
- Gluten Free
- Grass Fed

DINNER

- Farmer's Street** "House Salad" with Chopped Romaine, Shaved Onion, Carrots, Cherry Tomatoes and Clover Cheddar Cheese with Housemade Dressing
- Global Adventure** "Lomo Soldado" with Bassian Farms Grass - Fed Beef, Ratto Bros Peppers, Onions, Spicy Tomato Sauce and Crispy Hand Cut French Fries
- Kitchen Table** "Carolina Style Slow Roasted Pulled Pork Sliders" with Llano Seco Farms Pork, Housemade Fennel and Apple Slaw on a Toasted Bun

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

Thursday, September 17, 2020

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** "Chicken and Waffles" with Breaded Petaluma Farms Chicken, Candied Jalapenos, Maple Buffalo Hot Sauce and Powdered Sugar
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

- Ancient Grains** "Santa Fe Tofu Salad" with Tajin Spiced Wo Chong Tofu, Organic Black Beans, Chopped Romaine, Cherry Tomatoes and Cotija Cheese
- French Bread Pizza** "Prawn Diablo" with Cracked Black Pepper, Diced Tomatoes, Chili Flakes, Garlic Butter and Green Onions
- Street Food** "Fire Roasted Green Chili and Cheese or Slow Roasted Chicken Housemade Tamales" with Organic Ranchero Beans, Maria's Spanish Salsa and Avocado
- Street Food** "Housemade Chili Relleno" with Sour Cream, Spicy Salsa, Fresh Picked Cilantro Salad

DINNER

- Pane** "Spinach Salad" with Torpedo Onions, Crimini Mushrooms, Cage Free Eggs and Balsamic Dressing
- Kitchen Table** "Pepperoni and Fitz Farm Mushroom" or "Classic Epicurean Four Cheese"
- Kitchen Table** "Four Cheese Macaroni" with Provolone, Mozzarella, Cheddar, Parmesan and Toasted Bread Crumbs
- Global Adventure** "House Roasted Organic Diestel Turkey" with Housemade Stuffing, Mashed Zuckerman Farms Sweet Potatoes, Housemade Gravy and Cranberry Sauce

Friday, September 18, 2020

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"
- Kitchen Table** "Smoked Salmon Benedict" with Roasted Tomato, Wilted Spinach, Poached Cage Free Egg with a Citrus Hollandaise Sauce
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

LUNCH

- Farmer's Street** "Steak Salad" with Bassian Farms Beef Flanks, Balsamic Roasted Red Onions, Fall Mixed Greens, Crumbled Gorgonzola Cheese and Housemade Dressing
- Pane** "BBQ Chicken" with Cage Free Grilled Chicken, Housemade BBQ Sauce, Shaved Red Onion and Green Onions
- Street Food** "Shrimp Scampi" with Diced Tomatoes, Gilroy Garlic, Angel Hair Pasta and Fresh Herbs in a White Wine Butter Sauce

DINNER

- Tossed Salad** "Classic Caesar Salad" with Asiago Croutons and a Creamy Housemade Caesar Dressing
- Pane** "Sweet Potato and Apple Casserole" with Granny Smith Apples, Zuckerman Farms Potatoes Toasted Marshmallow Toppings and Cinnamon
- Kitchen Table** "Crispy Tofu Sticks" with Wo Chong Tofu, Jalapeno Corn Bread, Housemade Honey Butter and Fire Roasted Brentwood Farms Potatoes
- Sweet Water Tavern** "Southern Style Fried Chicken" with Petaluma Farms Chicken, Cheesy Grits and Slow Braised Ratto Bros Greens

Saturday, September 19, 2020

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 Sandwich" with Cage Free Eggs, Applewood Smoked Bacon, Swiss Cheese, Garlic Aioli and Arugula on a Toasted Everything Bagel
- Carvery** "Sausage and Peppers" with Molinari Sausage, Ratto Bros Pepper and Onions, Melted Galbani Provolone Cheese on a Crusty French Roll

DINNER

- Farmer's Street** Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries
- Farmer's Street** "Organic House Salad" with Fall Greens, Cherry Tomatoes, Shaved Carrot and Red Onion with Ranch Dressing
- Sweet Treats** "Strawberry Shortcake" with Housemade Biscuits, Driscolls Farms Strawberries and Housemade Whip Cream
- Kitchen Table** "Spinach and Tomato Quiche" with Feta Cheese, Fresh Herbs and Crispy Lavash Bread

Sunday, September 20, 2020

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"
- Jump Start** "Cheese Blintz" with Fresh Driscoll Farm Strawberries
- Carvery** "Pepper Crusted Llano Seco Farms Leg of Lamb" with Roasted Crockneck Squash

DINNER

- Ancient Grains** "Vegetarian Slow Cooked Beans" with Organic Great Northern Beans, Dwelley Farms Baby Spinach, Sun-Dried Tomatoes, Happy Boy Farms Carrots & Fresh Chopped Onions
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries
- Tossed Salad** "Steakhouse Chopped Salad" with Crisp Iceberg, Ratto Bros Radicchio, Shaved Red Onion, Cherry Tomatoes, Apple Wood Smoked Chicken and Housemade Dressing
- Kitchen Table** "Fettuccine Alfredo" with Housemade Creamy Alfredo Sauce, Roasted Broccolini and Fresh Chopped Parsley
- Market Grill** "Slow Roasted Bassian Farms Prime Rib" with Buttermilk Mashed Potatoes, Roasted Dwelley Farms Green Beans, Au Jus, and Cranberry Sauce
- Sweet Treats** "Ice Cream Bar" with All the Fixins

Epicurean Group
champions of environmental responsibility



Soup du Jour

Monday, September 14, 2020

Tuesday, September 15, 2020

Wednesday, September 16, 2020

Thursday, September 17, 2020

Friday, September 18, 2020

UPCOMING EVENTS JOIN US

for

a Prime Rib Special

on Sunday the 20th




Slow Food

Price	
Breakfast	\$7.50
Lunch	\$9.00
Dinner	\$10.00
Brunch	\$10.00
Children (-10)	\$5.00