



Public Market



Monday November 16, 2020

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 "HNU Breakfast Burrito" Applewood Smoked Bacon, Cheddar Cheese, Cage Free Scrambled Eggs in a Toasted Flour Tortilla

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

LUNCH

Soup "Pasta Fagioli" Bassian Farms Grass-Fed Beef and Macaroni in a Hearty Beef Broth

Farmer's Street "Classic Chicken Caesar Salad" Grilled Petaluma Farms Chicken, Chopped Romaine, Asiago Croutons and a House Made Caesar

Stone Hearth Oven "Combination" or "Classic Quattro Formaggio"

Global Adventure "Korean Beef Bulgogi" Steamed Jasmine Rice and Ginger Glazed Happy Boy Farms Carrots

Global Adventure "Sweet Chili Tofu" with Crispy Wo Chong Tofu, Vegetable Lowmein and Roasted Dwellley Farms Broccoli

DINNER

Farmer's Street "House Salad" with Chopped Romaine, Carrots, Shaved Onion, Cucumbers with House Made nch Dressing

Stone Hearth Oven "Hawaiian" or "Epicurean Four Cheese"

Sweet Treats "Assorted Baked Cookies"

Market Grill "Pan Seared Atlantic Cod" with Savory Rice Pilaf, Mustard Glazed Dwellley Farms Brussel Sprouts and Crispy Leeks

Kitchen Table "Herb Roasted Chicken" with Petaluma Farms Chicken, Seasonal Mixed Vegetables and Herbed Bliss Potatoes

Tuesday November 17, 2020

BREAKFAST

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

Breakfast Grill

Breakfast Bistro "Papas Bravas" with Smoked Paprika, Green Onions and Sour Cream

GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)

LUNCH

Ensalata Mixta "Black Bean & Corn Salad" with Chopped Romaine, Diced Tomatoes, Haas Avacado, Webb Ranch Corn and Crispy Onions with

Stone Hearth Oven "Pepperoni & Pineapple" or "Classic Margarita"

Aqua Fresca "House Made Horchata"

Platinos Latinos "Steak Fajitas" Bassian Farms Grass-Fed Steak, Dwellley Farms Peppers, Onions, Pico de Gallo, Sour Cream and House Made Spicy

Street Food "Tacos Al Pastor" Grilled Llano Seco Farms Pork, Maria's Spanish Rice, Ranchero Beans and Fresh Pineapple Salsa in a Flour Tortilla

Farmer's Street "Chicken Caesar Salad" with Grilled Petaluma Farms Chicken, Chopped Romaine, Asiago Croutons and Creamy House Made Dressing

Soup "Chicken Tortilla" Dwellley Farms Peppers, Onions, Haas Avacado and Crispy Tortilla Strips

Sweet Treats "Fresh Baked Cookies"

Kitchen Table "Vegetable Lasagne" Roasted Dwellley Farms Vegetables, Mozzarella, Bechamel Sauce and Fresh Chopped Herbs

Plant Inspired "Spaghetti & Meatballs" Bassian Farms Grass-Fed Beef, 12 Hour Marinara, Shaved Parmesan and an Artisan Garlic Bread

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 "Stuffed French Toast" Cream Cheese and Strawberry Preserves on a Thick Sliced Brioche Bread

GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)

LUNCH

Soup

Sweet Treats "Apple Pie" and Pumpkin Pie

HNU Thanksgiving "Honey Roasted Pit Ham" Pineapple and Brown Sugar Glaze

HNU Thanksgiving "Slow Roasted Diestel Turkey" with a Pan Gravy and Fresh Cranberry Sauce

HNU Thanksgiving "Whipped Potatoes, Macaroni & Cheese, Bread Stuffing, Garden Fresh Salad"

Farmer's Street "Caesar Salad" with Chopped Romaine, Asiago Croutons and a Creamy House Made Caesar Dressing

Soup "Tuscan Bean Soup" with Fresh Chopped Herbs

Sweet Treats "House Made Vanilla Cupcakes" with Chocolate Frosting and Rainbow Sprinkles

Market Grill "Blackened Catfish" Creole Roasted Potatoes, Jalapeno Coleslaw and House Made Spicy Remoulade Sauce

Global Adventure "Buttermilk Fried Chicken" served with Black Eyed Peas and Slow Braised Collard Greens

DINNER

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

MONDAY - FRIDAY

BREAKFAST* 7:30am - 10:00am

LUNCH 11:45am - 1:45pm

DINNER 5:00pm - 7:30pm

WEEKENDS - HOLIDAYS

BRUNCH* 10:30am - 1:00pm

DINNER 5:00pm - 7:00pm

*Breakfast Bistro Station

Closes 15 Minutes Before Door



Epicurean Group Team

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Menu Key

Vegetarian

Organic

Cage Free

Free Range

Gluten Free

Grass Fed

Thursday November 19, 2020

F	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	"Cinnamon Roll Pancakes" with House Made Icing	
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
DINNER	Soup	"Chicken Noodle" with Petaluma Farms Chicken and Fresh Chopped Herbs in a Hearty Chicken Stock	
	Farmer's Street		
	French Bread Pizza	"Pesto & Artichoke" or "Epicurean Four Cheese"	
	Market Grill	"Steak Frites" Grilled Bassian Farms Steak, Crispy Hand Cut French Fries and a Demi-Glace	
	Kitchen Table	"Slow Braised Pork Ribs" served with Cheddar Polenta, Roasted Dwelley Farms Asparagus Topped with Salsa Verde	
	Sweet Treats	"Chicken Caesar Salad" with Grilled Petaluma Farms Chicken, Chopped Romaine, Asiago Croutons and Creamy House Ma	
	Stone Hearth Oven	"Assorted Baked Cookies"	
	Platinos Latinos	"All Meat Marvel" Or Classic Margarita	
	Platinos Latinos	"Chicken Tinga Tacos" Slow Braised Petaluma Farms Chicken, Spanish Rice, Ranchero Beans, Pico de Gallo and Sour Cream	
	Street Food	"House Made Cheese Tamales" with Pepperjack Cheese, Fire Roasted Green Chilis Topped with Pico de Gallo, Sour Cream	

Epicurean Group

champions of environmental responsibility



Friday November 20, 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 Grill	"Ham & Cheese Sandwich" American Cheese, Grilled Smithfield Ham on Toasted Sourdough Bread	
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
DINNER	Farmer's Street	"Chicken Caesar Salad" with Grilled Petaluma Farms Chicken, Chopped Romaine, Asiago Croutons and Creamy House Ma	
	Soup	"Clam Chowder" Bodega Bay Clams, Red Potatoes and Fresh Chopped Parsley	
	Pan	"Cheeseburger Pizza" American Cheese, Tomatoes, Lettuce, Drizzled with Yellow Mustard	
	Street Food	"Fish & Chips" Atlantic Cod, Crispy Hand Cut French Fries, House Made Tartar Sauce and Malt Vinegar	
	Tossed Salad	"House Salad" Crisp Chopped Romaine, Lemon Cucumbers, Cherry Tomatoes, Shaved Carrots, Onion with Housemade Ranch Dressing	
	Market Grill	"Bacon Cheeseburgers" with Ground Bassian Farms Beef, Cheddar Cheese Applwood Smoked Bacon, Lettuce, Tomatoes,	
	Market Grill	"Turkey Burgers" Ground Diestel Turkey, Chipotle Aioli, Provolone cheese served on a Toasted Brioche Bun Served with	
	Sweet Treats	"Assorted Baked Cookies"	

Soup du Jour

Monday November 16, 2020

Tuesday November 17, 2020

Wednesday, November 18, 2020

Thursday November 19, 2020

Friday November 20, 2020

Saturday, November 21, 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	"Chicken & Waffles" Crispy Petaluma Farms Chicken, Housemade Buttermilk Waffle Drizzled with Vanilla Syrup and Powdered Sugar	
	Carvery		
DINNER	Farmer's Street		
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
	Farmer's Street	"Pepperoni & Olive" or "Classic Epicurean Four Cheese"	
	Sweet Treats	"Fresh Baked Brownies"	
Plant Based	"Pasta Bar" served with a Choice of 12 Hour Marinara or a Creamy Pesto with Artisan Rolls		

UPCOMING EVENTS

JOIN US

for

Korean Beef Bulgogi

on Monday the 16th



Sunday, November 22, 2020

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	"Vegetable Frittata" Locally Sourced Dwelley Farms Vegetables and Cheddar Cheese Topped with Fresh Chopped Herbs	
	Carvery		
DINNER	Ancient Grains		
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
	Tossed Salad	"Kale & Quinoa" Organic Baby Kale, Driscoll Farms Berries, Tri Color Quinoa, Blue Cheese with House Made Balsamic Dre	
	Kitchen Table	"Buttermilk Fried Chicken" with Crispy Petaluma Farms Chicken, Mashed Sweet Potatoes and a Home-Made Jalapeno Co	
	Kitchen Table	"Shrimp & Grits" Seared Gulf Prawns, Cheddar Grits Topped with a Spiced Garlic Butter	
	Sweet Treats	"Ice Cream Bar" with Assorted Toppings	

Slow Food

Price

Breakfast \$7.50

Lunch \$9.00

Dinner \$10.00

Brunch \$10.00

Children (-10) \$5.00