

Easter Menu

Thursday, April 2 – Saturday, April 4

Starters

Quiche Lorraine

With bacon and Swiss cheese.

\$32 9" (serves 6–8)

Lima Bean Skordalia

A lemony, garlicky Greek-inspired dip.

\$8.95 1/2 pint (serves 4–6)

Asparagus & Feta Quiche

Sweet new season asparagus with a hint of lemon.

\$32 9" (serves 6–8)

Artichoke & Parmigiano-Reggiano Spread

\$9.95 1/2 pint (serves 4–6)

Deviled Eggs Two Ways

Three classic and three smoked salmon & dill.

\$13.95 for 6

Crab & Spinach Dip

\$10.95 1/2 pint (serves 4–6)

Mains

Fra' Mani Sweet Apple Ham

Apple juice-marinated and lightly smoked. Comes with a pineapple-ginger glaze.

\$50 2lbs (serves 5–7)

\$95 4lbs (10–14)

Braised Chicken with Spring Vegetables

With Yukon potatoes, artichokes, spring onion, peas and green garlic.

\$18.95 small (serves 2)

\$37.50 medium (4–5)

Shepherd's Pie

A comforting classic made with beef and lamb.

\$36.50 medium (serves 2–3)

\$60 large (4–5)

Grilled Salmon Fillets with Sauce Verte

Served with a punchy herb and garlic sauce.

\$37.50 for 2

\$55.95 for 3

\$110 for 6

Sides

Rosemary & Sea Salt Focaccia

Enjoy plain or with your favorite toppings.

\$12.95 (serves 12–16)

Grilled Asparagus

Served with lemon aioli.

\$15 medium (serves 5–6)

\$30 large (10–12)

Gemelli Pasta Salad with Pesto, Arugula & Peas

\$9.50 pint (serves 2–3)

\$18.75 quart (4–6)

DF (dairy free) • GF (gluten free) • V (vegetarian) • vegan

Chicory & Romaine Salad

With apples, blue cheese, candied walnuts and a Moscato vinaigrette.

\$24.95 (serves 4–6)

Honey-Roasted Carrots with Red Onion & Pepitas

Spiced with cumin and topped with fresh mint and cilantro.

\$10.95 small (serves 2–3)

\$21.50 medium (3–4)

Rice Pilaf with Spinach, Raisins & Feta

\$12.75 pint (serves 2–3)

\$25.25 quart (4–6)

Schmaltzy Potatoes

Yukon potato wedges roasted with chicken fat.

\$5.95 small (serves 2–3)

\$11.95 medium (3–4)

Desserts

Hot Cross Buns

Brioche-style sweet buns studded with Italian candied fruit and crossed with pastry cream.

\$4.75

\$19 for 4

Easter Coconut Macaroons

Crispy with a chewy center. Dipped in assorted pastel-colored white chocolate.

\$11.25 for 6

Holiday Sugar Cookies

Colorful selection of assorted spring and Easter shapes.

\$8.95 for 4–6



Triple Coconut Cupcakes

Vanilla cupcakes with coconut pastry cream, coconut buttercream frosting and shredded coconut. Decorated with a marzipan Easter egg.

\$4.95

Fresh Fruit Tart

Classic French tart filled with vanilla pastry cream and topped with seasonal fruit.

\$32 9" (serves 6–8)

Pavlova

Crisp meringue shell filled with bright lemon curd, topped with whipped cream and fresh fruit. A favorite from the Southern Hemisphere.

\$8.95 small (serves 1)

\$34 large (6–8)

PRE-ORDER DEADLINE

Orders must be placed by noon, two days before your chosen pickup date. Pickup available Thursday, April 2 – Saturday, April 4.

Order now, as pickup time slots fill up quickly and some items have limited production.

The Easter menu will be available in store, while supplies last, during the holiday dates listed. **We are closed Easter Sunday, April 5.**

PLACE PRE-ORDERS

Online or by phone

shop.rockridgemarkethall.com

(510) 250-6001

All pre-orders will be charged a 5% processing fee. This fee accounts for the time, labor and resources involved in processing and fulfilling pickup orders.



Visit rockridgemarkethall.com to place pre-orders, see ingredients and find heating instructions.

Rockridge Market Hall • 5655 College Avenue • Oakland, CA 94618

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FOODS

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