

Nibbles & starters

Chicken liver mousse

With port jelly. Good Food Award winner.
\$9.95 for 4 ounce jar (serves 2-4)

Mixed pickled vegetables

Add pizzazz to salumi, pâté, cheese and meat platters with our crisp, Good Food Award winning pickles.
\$12.95 for 16 ounce jar

Brandade de Morue

A rich, melded spread of salt cod and potatoes.
\$7.95 half pint (serves 3-5)

Crab cakes with spicy rémoulade

\$19.95 dozen

Cremini mushrooms stuffed with winter greens & feta

Crowd-pleasers, ready to bake in an oven-safe tray.
\$10.95 dozen

Fried artichokes with lemon aioli

\$14.95 dozen

NEW Korean chicken wings

A little spicy, a little sweet. Glazed with gochujang and citrus and sprinkled with sesame seeds.
\$24.95 dozen

Traditional deviled eggs

Organic, cage-free eggs.
\$6.95 half dozen

Seeds & cheese crackle

Irresistible crisps of Asiago and Fontina cheese loaded with sesame, pumpkin, sunflower and poppy seeds. Enjoy as snacks or over salads. (gluten free)
\$5.50 small (serves 3-5) \$9.95 large (6-10)

Cheddar coins

Tender savory crackers with a cheesy bite.
\$8.95 box of 18

Dinner is served

Salmon skewers with za'atar yogurt sauce

Marinated in olive oil, lemon and cumin. Served with za'atar-laced yogurt olive oil sauce. \$14.95 each (serves 1-2)

Chicken meatballs

Tender, pancetta-studded meatballs in a bold sauce of roasted tomatoes, peppers, capers and olives.
\$15.95 for 4 meatballs (serves 3-4)

Beef bourguignon

A classic: beef and aromatic vegetables cooked in red wine until meltingly tender and deeply flavorful.
\$20 friends size (serves 2-3)
\$40 family size (4-6)

Sides that shine

Turkey soup

With wild rice and greens.
\$9.95 quart (serves 3-4)

Truffled potato & mushroom gratin

Tender potato slices and earthy mushrooms, fragrant with truffles.

\$15 family size (serves 4-5)
\$45 feast size (14-16)

Buttery rice pilaf

A fluffy mix of basmati rice, wheat berries and caramelized onions.

\$4 pint (serves 2-3)
\$8 quart (4-6)

Celery root & Apple rémoulade

Shredded celery root and apples dressed in a tangy, creamy mustard sauce.

\$10 pint (serves 2-3)
\$20 quart (4-6)

First day brunch

Cheese blintzes

Delicate crêpes filled with a sweet mix of ricotta and farmer's cheese plus a hint of lemon and vanilla. Comes with a side of winter fruit preserves.
\$8.25 for 4 (serves 2-4)

Warriors chili

Pinto bean chili made with chorizo, sausage and just the right amount of heat. Serve with cornbread, chopped onion and shredded cheese.
\$10.95 quart (serves 3-4)

Quiche

\$26 Lorraine (Bacon & Swiss) (serves 6-8)
\$24 Spinach & Mushroom (6-8)

NEW Herb & olive frittata

Heaps of herbs with fresh ricotta and Manchego.
\$6.95 each (serves 1-2)

Three cheese Cornbread

Serve with our chili, or just slather with butter and enjoy.
\$2 each (serves one)

Desserts

Chocolate pot de crème

A silken, luscious chocolate dream. \$4.50 each (serves one)

Citrus verrine

Creamy citrus-laced panna cotta topped with citrus segments set in gelée. \$6.50 each (serves one)

Éclairs

Classic choux pastry filled with pastry cream and glazed with chocolate ganache. \$3.95 each (serves one)

There's even more online

Visit us at rockridgemarkethall.com for more order-ahead options and menu info.

- The Pasta Shop fresh pasta and ravioli
- Salads, cheese and meat on our Everyday Favorites Menu
- Festive platters and more holiday menus!
- Ingredients, heating instructions and serving suggestions

**market
hall
FOODS**

ROCKRIDGE MARKET HALL
5655 College Avenue
Oakland, CA 94618
Phone (510) 250-6001

4TH STREET - BERKELEY
1786 Fourth Street
Berkeley, CA 94710
Phone (510) 250-6004

Place your New Year's order in-store, by phone or online.

ORDERING DEADLINES
Order by Noon on Friday,
Dec. 28.

On New Year's Eve we close early at 6pm. We are closed New Year's Day.