

Chanukah menu

Saturday, Nov. 27 – Tuesday, Nov. 30

Traditional Bites

Potato Latkes* V DF

Generously sized, golden potato pancakes, ready to heat. Top with applesauce and crème fraîche.

\$6.25 for 3 \$12.50 for 6
\$25.00 for 12 \$50.00 for 24

Perfect Applesauce* vegan GF DF

Naturally sweet and tart with a kiss of cinnamon and no added sugar.

\$9.95 pint (serves 2–4) \$19.50 quart (6–10)

Scott's Famous Chopped Liver* GF DF

Rich and rustic; spread on rye toast or crostini.

\$7 half pint (serves 2–4) \$14 pint (6–8)

Matzoh Ball Soup* DF

Our matzoh balls are made with schmaltz — just like Grandma's.

\$14 quart (4 balls)

EXTRA MATZOH BALLS \$1.50 for 2 \$3 for 4 \$4.50 for 6

Meema's Noodle Kugel V

Made with a double dose of sour cream and sweetened with pineapple.

\$7 small tray (serves 1–2)
\$14 large tray (4–5)
\$35 extra large tray (14–16)

Autumn Vegetable Kugel V GF DF

A flavorful casserole of finely shredded potatoes, butternut squash and zucchini baked to golden brown.

\$8 small tray (serves 1–2)
\$16 large tray (4–5)
\$40 extra large tray (14–16)

Braided Challah V DF

Made with extra virgin olive oil and honey.

\$6.95 plain \$7.25 raisin

* These items will be available from Saturday, Nov. 27 – Monday, Dec. 6 in store and online.

Main Courses

Chickpea & Butternut Squash

Tagine vegan GF DF

Scented with saffron, ginger and lemon.

A wonderful meatless entrée or side dish with complex flavors — great over rice.

\$10 small tray (serves 2–3) \$20 large tray (4–5)

Grilled Salmon with Za'atar Yogurt Sauce GF

Perfectly grilled salmon with a bright sauce of yogurt and za'atar spice blend.

\$14.95 for 1 (serves one) \$44.50 for 3 \$88.95 for 6

Chicken with Preserved Lemons & Olives DF

Chicken thigh meat braised in a white wine sauce with coriander, pimentón and turmeric.

\$18.95 1 lb (serves 2) \$37.90 2 lb (serves 3–5)

Sides

Couscous with Herbs & Fried Shallots vegan DF

\$6.50 pint (serves 3–4)

\$13 quart (6–8)

Sautéed Chard & Kale vegan DF

\$8 pint (serves 3–4)

\$16 quart (6–8)

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

Desserts

Brown Butter Almond Torte v GF

Nutty and aromatic; made with almond meal and topped with sliced almonds.

\$30 each (serves 8 – 10)

Cranberry Orange Loaf v

Our signature orange-scented olive oil cake with seasonal fresh cranberries.

\$15.50 each (serves 6 – 8)

Rugelach v

Our delicious fillings rolled in tender sour cream pastry. Choose: all chocolate, all apricot, or a combination of six chocolate and six apricot.

\$16.95 box of 12

Sous Chef in Your Kitchen

Jump-start your holiday cooking with these MH Foods essentials.

Housemade Crème Fraîche v GF

A must on your holiday table to accompany latkes or desserts.

\$3.95 for 5 ounces

Schmaltz GF DF

Use this flavorful chicken fat in matzoh balls and for frying latkes.

\$8.95 1/2 pint

Chicken Stock GF DF

Great for sauces, cooking grains or making soup.

\$7.95 quart

Chicken Demi Glace GF DF

A rich chicken stock reduction that adds umami and depth to sauces, stocks and soups. Also available: veal or vegetable.

\$11.50 1/2 pint

There's plenty more online: markethallfoodson4th.com

- Festive salads, cheese and holiday ingredients
- Smoked and cured fish specialties
- Gifts, treats, recipes and inspiration
- Ingredients lists and heating instructions

Orders must be placed by noon, two days before your chosen pickup date. For Saturday, Nov. 27 pickups, order by noon, Wednesday, Nov. 24. Some items have limited availability. Our popular pickup time slots fill up early, so please plan ahead.

Menu items will be available for purchase in store during the holiday dates listed.

Place pre-orders for Parking Lot Pickup:

ONLINE
markethallfoodson4th.com/order-online

PHONE
(510) 250-6001

1786 Fourth Street - Berkeley, CA 94710
markethallfoodson4th.com

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hall
FOODS
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BAKERY

Potato Latkes: Potatoes, onions, eggs, flour, salt, pepper, canola oil. V, DF

Perfect Applesauce: Apples, apple juice, lemon, cinnamon sticks, salt. Vegan, GF

Scott's Famous Chopped Liver: Chicken liver, onions, chicken fat, eggs, white wine, salt, white pepper. GF, DF

Matzoh Ball Soup: Chicken stock, eggs, matzoh meal, chicken fat, soda water, onion powder, salt, nutmeg, ginger, white pepper, paprika, parsley. DF

Housemade Challah – Plain & Raisin:

Plain: Flour, extra virgin olive oil, honey, egg yolks, yeast, salt. V, DF

Raisin: Flour, extra virgin olive oil, honey, egg yolks, yeast, raisins, salt. V, DF

Meema's Noodle Kugel: Egg noodles (gluten), butter, sugar, milk, eggs, salt, sour cream, cottage cheese, pineapple. V

Autumn Vegetable Kugel: Russet potatoes, extra virgin olive oil, onion, garlic, paprika, leeks, butternut squash, carrots, zucchini, eggs, parsley, salt, pepper. V, GF, DF

Braised Chicken with Preserved Lemons & Olives: Chicken thigh meat, onion, chicken stock, white wine, extra virgin olive oil, garlic, green olives, preserved lemons, ginger powder, coriander, pimentón, turmeric, cayenne, cumin, flour, salt, pepper, cilantro. DF

Chickpea & Butternut Squash Tagine: Chickpeas, butternut squash, green beans, tomatoes, preserved lemons, vegetable stock, cauliflower, red bell peppers, cilantro, extra virgin olive oil, garlic, onion, saffron, ground ginger, paprika, coriander, cumin, cayenne, cinnamon, salt. Vegan, GF

Grilled Salmon with Za'atar Yogurt Olive Oil Sauce: Salmon, lemon, extra virgin olive oil, oregano, white wine, garlic, caper, cilantro, salt, pepper. GF

Sauce: Yogurt, extra virgin olive oil, za'atar, salt.

Couscous with Herbs & Fried Shallots: Couscous, shallots, parsley, extra virgin olive oil, salt, pepper. Vegan, V, DF

Sauteed Chard & Kale: Chard, kale, extra virgin olive oil, salt, pepper. Vegan, GF, DF

Housemade Crème Fraîche: Cream, sour cream. V, GF

Schmaltz: Chicken fat. GF, DF

Chicken Stock and Chicken Demi: Chicken bones, leeks, carrots, celery, onion, garlic, bay leaves, black pepper, clove, thyme, parsley, oregano. GF, DF

Veal Demi Glace: Veal bones, leeks, carrots, celery, onions, garlic, tomato, bay leaves, black pepper, clove, thyme, parsley, sage, oregano, red wine. DF, GF

Vegetable Demi Glace: Carrots, celery, onion, mushrooms, leeks, potatoes, bay leaves, thyme, parsley, white pepper, tomatoes, extra virgin olive oil. Vegan, DF, GF

Vegan, V (Vegetarian), DF (Dairy Free), GF (Gluten Free)

Artichoke & Parmigiano-Reggiano (dip): Artichoke, extra virgin olive oil, Parmigiano-Reggiano, parmesan, shallots, garlic, thyme, salt, pepper. V, GF

Fig & Olive Tapenade (spread): Figs, olives, extra virgin olive oil, roasted garlic, salted capers, chile flakes, orange zest. Vegan, GF, DF

Crab & Spinach Dip: Crab, spinach, sour cream, onions, mayonnaise (cage free egg yolks, white wine vinegar, water, mustard powder, salt, white pepper, canola oil & lemon juice), extra virgin olive oil, garlic, Worcestershire sauce, salt, Tabasco, pepper. GF

Rugelach:

Pastry: flour, butter, sour cream, salt.

Chocolate filling: cream cheese, chocolate, sugar, cinnamon. V

Apricot filling: dried apricots, sugar, apricot jam, salt. V

Cranberry Orange Loaf: Sugar, flour, milk, extra virgin olive oil, eggs, cranberries, baking powder, baking soda, orange, salt. V

Brown Butter Almond Torte: Sugar, eggs, butter, almond, cornstarch, rice flour, tapioca flour, vanilla, salt. V, GF

Vegan, V (Vegetarian), DF (Dairy Free), GF (Gluten Free)