

Thanksgiving menu

MONDAY, NOV. 22 – WEDNESDAY, NOV. 24

Starters

Caramelized Leek & Winter Squash Quiche v
Serve for brunch or as a vegetarian starter.

\$26 each (serves 6–8)

Creamy Butternut Squash & Apple Bisque v GF

\$14 quart (serves 3–4)

Main Courses

Roasted Mary's Turkey GF DF

Brined in white wine, mustard & herbs.

1 breast \$34 (serves 4–6)

2 wings \$10 2 legs \$16 2 thighs \$23

Fra' Mani Sweet Apple Ham GF DF

Apple juice-marinated, lightly smoked ham with maple & crystallized ginger sauce.

2 lb with sauce \$42 (serves 4–5)

4 lb with sauce \$80 (serves 8–10)

Sides & Fixings

Classic Turkey Gravy

\$7 pint (serves 3–4)

Yams & Apples with Cranberries v GF

Glazed with maple & ginger & baked until soft.

\$7.50 small tray (serves 2–3)

\$15 large tray (4–6)

Pear, Apple & Dried Cherry Chutney vegan GF DF

Made with candied ginger, cinnamon, allspice & chile flakes.

\$7 1/2 pint (serves 3–4)

Cranberry Orange Sauce vegan GF DF

\$5 1/2 pint (serves 3–4)

Mushroom Gravy v GF

Deep & earthy vegetarian gravy.

\$7 pint (serves 3–4)

Buttery Mashed Potatoes v GF

\$8 pint (serves 2–3)

\$16 quart (4–6)

Cornbread Stuffing v

With almonds. Delicious as is, or add your own family traditions like dried fruit or greens.

\$7 pint (serves 2–3)

\$14 quart (4–6)

Metropolis Bakery

Pull-Apart Rolls vegan

\$8.95 bag of 12

Roasted Brussels Sprouts with Pecans vegan GF DF

With extra virgin olive oil, lemon, mustard, salt & pepper.

\$9 pint (serves 2–3)

\$18 quart (4–6)

Blistered Green Beans vegan GF DF

Simply seared to highlight the natural flavor.

\$8 pint (serves 2–3)

\$16 quart (4–6)

Harvest Grains vegan GF DF

Wild & basmati rice with roasted butternut squash, kale & dried cranberries. Great as gluten-free stuffing.

\$8 pint (serves 2–3)

\$16 quart (4–6)

Desserts

Apple Crumble Pie v

Flaky pie crust filled with sweet, juicy apples & topped with brown sugar & cinnamon streusel.

\$32 each (serves 6–8)

Pecan Tart v

Caramelized brown sugar & crunchy nuts baked in a tender shortcrust.

\$32 each (serves 6–8)

Classic Pumpkin Pie v

Spiked with cinnamon, ginger, cloves & allspice.

\$22 each (serves 6–8)

Pumpkin Cheesecake

Luscious cinnamon-laced pumpkin cheesecake with a ginger cookie crust.

\$32 small (serves 6–8)

\$44 large (serves 8–10)

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

Everything but the Bird

\$169 (serves 6 – 8)

Limited Availability

Buttery Mashed Potatoes v GF

Cornbread Stuffing v

Yams & Apples with Cranberries v GF

Cranberry Orange Sauce vegan GF DF

Classic Turkey Gravy

Blistered Green Beans vegan GF DF

**Roasted Brussels Sprouts
with Pecans** vegan GF DF

Sous Chef in Your Kitchen

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

Turkey Stock GF DF

Great for extending gravy, moistening stuffing or making soup. Made with Mary's turkey bones.

\$ 7.95 quart

Mushroom

Stock vegan GF DF

Add depth to your vegetarian gravy or soup with this stock of fresh & dried mushroom, aromatics & herbs.

\$ 9.95 quart

Truffle Butter v GF

Melt into mashed potatoes, rub under turkey skin or serve on crostini.

\$ 11 1/2 pint

Pie Shell v

Focus on your filling, sweet or savory & let us take care of the crust with this 9-inch buttery, flaky pie shell.

\$ 8.50 shell & top cover
(serves 6 – 8)

\$ 8.50 pack of 2 shells
(12 – 16)

Pork Sausage Mix GF

With sage & thyme. Sauté & mix into stuffing or shape into breakfast patties.

\$ 14 pint (one pound)

Chicken Demi Glace GF DF

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

\$ 11.50 1/2 pint

There's plenty more online: holiday ingredients, gifts & treats, key dates & heating instructions. Visit markethallfoodson4th.com

Orders must be placed by noon, two days before your chosen pickup date. Some items have limited availability. Our popular pickup time slots fill up early, so please plan ahead.

We are closed on Thanksgiving Day.

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

market
hall
FOODS
on4th

market
hall
BAKERY

Thanksgiving menu

Ingredient List

MONDAY, NOV. 22 - WEDNESDAY, NOV. 24

Caramelized Leek & Winter Squash Quiche

Crust: Flour, butter, water, salt.

Filling: Crème fraîche, egg, Emmental cheese, butternut squash, leeks, extra virgin olive oil, salt, white pepper. V

Creamy Butternut Squash & Apple Bisque: Butternut squash, vegetable stock, onions, carrots, Granny Smith apples, cream, milk, celery, extra virgin olive oil, butter, garlic, tomato paste, curry powder, ginger, sugar, nutmeg, salt, black pepper, cayenne. V, GF

Roasted Mary's Turkey: Turkey, white wine, salt, thyme, onion powder, garlic, Dijon mustard, sugar, bay leaves, allspice, juniper berries, black pepper. GF, DF

Fra' Mani Sweet Apple Ham: Ham, apple juice, brown sugar, salt, vinegar, celery powder. GF, DF

Maple & Crystallized Ginger Glaze: Butter, maple syrup, brown sugar, crystallized ginger, salt. V, GF

Yams & Apples with Cranberries: Yams, apples, cranberries, brown sugar, butter, maple syrup, crystallized ginger. V, GF

Roasted Brussels Sprouts with Pecans: Brussels sprouts, extra virgin olive oil, lemon, mustard, pecans, salt, pepper. Vegan, GF, DF

Buttery Mashed Potatoes: Russet potatoes, butter, cream, salt, white pepper. V, GF

Blistered Green Beans: Green beans, extra virgin olive oil, salt, pepper. Vegan, GF, DF

Metropolis Bakery Pull Apart Rolls: Flour, water, sugar, vegetable oil, salt and yeast. Vegan

Cranberry Orange Sauce: Cranberries, sugar, orange zest, orange juice. Vegan, GF, DF

Pear & Apple Chutney: Apples, pears, dried cherries, lemon juice, brown sugar, brandy, white wine, candied ginger, cinnamon, allspice, chile flakes, black pepper. Vegan, GF, DF

Mushroom Gravy: Vegetable stock, onions, crimini mushrooms, butter, rice flour, potato flour, sherry, parsley, salt, thyme, rosemary, sage, black pepper. V, GF

Classic Turkey Gravy: Turkey stock, flour, butter, chicken fat, salt, pepper.

Cornbread Stuffing: Cornmeal, vegetable stock, butter, eggs, flour, honey, milk, canola oil, baking powder, salt, onions, celery, extra virgin olive oil, almonds, carrots, sage, black pepper. V

Harvest Grains: Wild rice, basmati rice, butternut squash, kale, cranberries, extra virgin olive oil, celery, onion, carrots, thyme, sage, vegetable stock, parsley, salt, pepper. Vegan, GF

Pork Sausage Mix with Sage & Thyme: Pork, salt, sage, thyme, brown sugar, black pepper, onion powder, chicken stock, mace. DF, GF

Turkey Stock: Water, turkey, onions, leeks, carrots, celery, garlic, bay leaves, parsley, thyme, oregano, cloves. GF

Mushroom Stock: Water, onions, leeks, garlic, dried mushrooms, black pepper, cremini mushrooms, carrots, parsley, sage, thyme, bay leaves. Vegan, GF, DF

Truffle Butter: Butter, black truffle, shallots, extra virgin olive oil, salt, black pepper. V, GF

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

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Chicken Demi Glace: Chicken bones, bay leaf, parsley, thyme, carrots, celery, onions, garlic, clove, leeks, oregano, black pepper. DF, GF

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

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. V, DF, GF

Chicken Liver Mousse: Chicken liver, butter, onions, apples, cream, sherry, salt, lemon juice, white pepper. GF

Picnic Paté with Pistachios: Chicken thigh meat, pork, pancetta, pistachios, fat, black pepper, coriander, fennel seeds, clove, salt, garlic, sage, thyme, brandy, nutmeg, cinnamon, cayenne, bay leaf powder, nitrate, Dijon mustard. GF, DF

Truffle Mousse: Chicken liver, pork, eggs, pork fat, milk, truffles, wine, mushrooms, soy, garlic, mustard, gelatin, onion powder, lemon, xanthan gum, spices, flour, cognac, salt.

Duck Confit: Duck legs, salt, garlic, thyme, bay leaves, lemon zest. Poached in duck fat. GF, DF

Gravlax: Salmon, sugar, Aquavit, salt, dill lemon, juniper. GF, DF

House Smoked Salmon: Salmon, salt, sugar, juniper berries, coriander, white pepper. GF, DF

Mixed Pickled Vegetables: Mixed vegetables, vinegar, sugar, salt, pepperoncini, green olives, jalapeño, onions, mustard seeds, coriander, chile flakes, oregano. Vegan, GF, DF

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

Seeds & Cheese Crackle: Seed mix (sesame, poppy, flax, pumpkin, sunflower), cheese blend (asiago, fontina), salt. V, GF

Pie Shell: Flour, butter, water, vinegar, salt. V

Classic Pumpkin Pie: Pumpkin, eggs, cream, sugar, butter, rum, flour, lemon, cinnamon, ginger, cloves, allspice, salt. V

Pecan Tart: Sugar, pecans, eggs, flour, butter, vanilla, salt. V

Apple Crumble Pie: Apples, flour, butter, sugar, salt, vanilla, vinegar, lemon, cinnamon, eggs. V

Pumpkin Cheesecake: Pumpkin puree, cream cheese, sugar, eggs, mascarpone, spices, flour, molasses, butter, cream, candied ginger, spices, baking soda, gelatin, salt, orange coloring.

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