

Stone Oven Organic Bread
 Sweet Butter - Fleur de Sel
 3. (Serves 2 - 4)



SAMPLE MENU

OYSTERS

CHILLED ON THE HALF SHELL 2.75 pc. / 30. Doz.

SMALL PLATES

- WARM CASTELVETRANO OLIVES SICILY 6.5
- WAGYU BEEF SKEWER CHIMICHURRI 8.5
- WOOD FIRED CHICKPEA FARINATA 8.5
- CARAMELIZED ONIONS, HERB
- FRIED SHOESTRING ZUCCHINI PARMESAN, LEMON 8.

STARTERS

- PROVENCAL MUSSEL SOUP 12.5
- SAFFRON, TOMATO, FENNEL, AIOLI CROUTON
- OCEAN TROUT CRUDO 14.5
- GUACAMOLE, LEMON OIL, SEA SALT
- FRESH EGG NOODLES FARM BASIL PESTO 17.
- RICOTTA CHEESE, PINE NUTS, PECORINO
- ROASTED FARM VEGETABLES 13.5
- WILDFLOWER HONEY, LEMON -TAHINI DRESSING
- SPICY LAMB CABBAGE ROLLS 15.
- PRESERVED LEMON
- BOUDIN NOIR 16.
- ROASTED APPLES, MUSTARD / ADD FRIES - 21.
- BUTTERMILK FRIED HALIBUT CHEEKS 17.5
- BUTTER LETTUCE CUPS, GRIBICHE, FRESH HERB
- FARM MORTADELLA BALSAMIC STRAWBERRIES 13.5.
- FENNEL, PARMESAN

SALADS

- ORGANIC SLOW ROASTED BEETS AVOCADO 14.
- SPICY GREENS, CUCUMBERS IN GREEK YOGURT
- GREENSTRING FARM CHICORY LETTUCE 15.
- FARM MORTADELLA, OLIVES, CAPERS, PARMESAN
- SWEET GEMS LETTUCE SMOKED BACON 14.5
- EGGS, POINT REYES BLUE CHEESE

CHEF'S TASTING MENU

- 3 COURSES 50.
- 4 COURSES 57.
- 5 COURSES - CHEFS CHOICE 65.

PIZZA & PASTA

- FRESH PAPPARDELLE STEWED FARM RABBIT 21.
- SUGAR SNAPS, PROSCUITTO, PECORINO
- PIZZA ROSSO TOMATO, FARM PEPPERONI 18.
- SWEET PEPPERS, RED ONION, ARUGULA
- PIZZA BIANCO -WILD MUSHROOMS 17.5
- CARAMELIZED GARLIC, FONTINA CHEESE, TRUFFLE OIL
- * ADD BACON OR FRIED FARM EGG 2.

WOOD GRILL

- FARM ITALIAN SAUSAGE PEPPERONATA 22.5
- BAKED CHEESE POLENTA, GREMOLATA
- WAGYU BEEF SIRLOIN STEAK 33.
- DIABLO BUTTER, KENNEBEC FRIES
- MARY'S CHICKEN BREAST 24.
- GREEN BEANS, MILLIONAIRE'S POTATOES
- LOCAL LEG OF LAMB CHARMOULA, 28.
- GRILLED VEGETABLES, COUS COUS, FIGS

SAUTÉ AND STEW

- GULF RED SNAPPER RATATOUILLE 29.
- TAPENADE POTATOES, PRESERVED LEMON
- SEARED SEA SCALLOPS CREAMY SUCCOTASH 29.
- BACON, CORN, SHELL BEANS, TOMATOES, ZUCCHINI
- ANGUS BEEF SHORT RIBS 29.5
- HASSELBACK POTATO GRATIN, HORSERADISH CREAM

TODAYS SPECIALS

- FARM PORK CHEEK PAPUSA FRESH MASA 15.
- CURTIDO, SALSA ROJA, CREMA
- GRILLED LIBERTY FARM DUCK BREAST PINK LADY 34.
- APPLES, CHARRED GREEN BEANS, GRILLED CABBAGE
- GRILLED 32OZ BLACK ANGUS RIB EYE STEAK 76.
- SERVED FOR TWO- YOUR CHOICE OF SIDES

SIDES

- BROCCOLINI - GARLIC CHILI BUTTER 7.
- ROASTED CARROTS - MOROCCAN SPICES 6.
- HASSELBACK POTATO GRATIN 6.

We accept AMEX, Visa, MasterCard and local checks / 18% Service charge will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Central Market
 42 Petaluma Boulevard North
 Petaluma CA 94952
 707.778.9900
 www.centralmarketpetaluma.com

POTENT POTABLES

BUBBLES

BRUT "METHODE TRADITIONELLE"	13.5
JEAN PHILLIPE, BLANQUETTE DI LIMOUX, FRANCE	
ROSE BRUT	16.
RAVENTOS I BLANC, SPAIN 2016	

HOUSE POUR

RED & WHITE 9OZ. CARAFE	9.
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WINES BY THE GLASS

WHITES

	6OZ	9OZ
RIESLING	14.5	18.
TREFETHEN, NAPA VALLEY 2016		
SANCERRE	14.	17.5
DOMAINE ANDRE VATAN, FRANCE 2017		
ALBARINO	12.	16.
TABLAS DE SUMAR, RIAS BAIXAS, SPAIN 2017		
GRUNER VELTLINER	14.5	19.
NIGL, FREIHEIT, AUSTRIA 2017		
CHARDONNAY	14.5	18.5
HAFNER, ALEXANDER VALLEY 2015		

PINK

	6OZ	9OZ
ROSE	12.	15.
PINOT PROJECT, VENEZIA, ITALY 2017		

REDS

	6OZ	9OZ
PINOT NOIR	16.	20.
JOSEPH JEWELL, RUSSIAN RIVER VALLEY 2014		
MONTEPULCIANO D'ABRUZZO	13.	16.
LA QUERCIA, ITALY 2014		
CAHORS	12.	15.
CHATEAU LA CAMINADE, FRANCE 2016		
ZINFANDEL	15.	19.
PRESTON, DRY CREEK VALLEY 2015		
CABERNET SAUVIGNON	16.5	20.
MONTICELLO, NAPA VALLEY 2016		

Corkage: \$25 per 750ML • 2 bottle limit per table

One corkage waived per bottle purchased

No wine on our list may be carried in for corkage

APERITIF & COCKTAILS

FINO SHERRY VALDESPINO, YNOCENTE	8.
VERMOUTH ANTICA FORMULA	10.
LILLET BLANC	8.

LOCAL DRAFT BEER

PILSNER, SOCIAL KITCHEN, SAN FRANCISCO	7.
LAGER, DESCHUTES BREWING, OREGON	7.
IPA, HENHOUSE, LOCAL	8.

BOTTLED BEERS AND CIDER

PILSNER NO. COAST BREWING, SCRIMSHAW	6.
HEFEWEIZEN D RAKES BREWING CO. SAN LEANDRO	6.
BELGIAN ALE CHIMAY, RED LABEL	8.
AMBER ALE "ALLEYCAT" LOST COAST, EUREKA	6.
PORTER DESCHUTES, BEND, OREGON "BLK BUTTE"	7.
BITBURGER (N.A.) "DRIVE"	5.
CIDER, ETIENNE DUPONT, ORGANIC, FRANCE 750ML	29.

RESERVE SELECTIONS

	3OZ	6OZ
SAUVIGNON BLANC	11	20.
MERRY EDWARDS, RUSSIAN RIVER VALLEY 2016		
CHARDONNAY	12.5	24.
CAZADERO WINERY, SONOMA COAST 2015		
PINOT NOIR	16.	28.
MERRY EDWARDS, RUSSIAN RIVER VALLEY 2016		
BURGUNDY	11.	19.
FREDRIC ESMONIN, HAUTES – COTES DE NUITS 2016		
BARBARESCO	18.	35.
CASTELLO DI NEIVE, ALBESANI "SANTO STEFANO" 2011		
SUPER TUSCAN BLEND	18.	35.
ARCANUM, WINEMAKER FROM VERITE, TUSCANY 2005		
CABERNET FRANC	20.	36.
MT. BRAVE, MOUNT VEEDER 2014		

N.A. LIBATIONS

APPLE JUICE NANA MAE'S ORGANIC	4.
GUS GROWN-UP SODA MEYER LEMON	4.
MEXICAN COCA COLA	3.5
BOYLAN'S ROOT BEER	3.5
HOUSE MADE GINGER SODA	4.
HOUSE MADE VANILLA DREAMSICLE SODA	5.
ICE TEA REPUBLIC OF TEA 500ML	6.
TODAY'S SHRUB REFRESHER	6.
SPARKLING, MOUNTAIN VALLEY WATER	7.5

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