

HIGH HOLIDAYS *Menu*

STARTERS & SIDES

Chopped Chicken Liver SERVES 8-10 PER LB GF... \$16.99lb

With hard boiled eggs, caramelized onions & fresh parsley.

Gefilte Fish SERVES 3-6 PER LB GF..... \$19.99lb

Salmon, halibut, grated carrot & a touch of dill.

Sweet Noodle Kugel with

Raisins SERVES 2-3 PER LB \$12.99lb

Egg noodles with cottage cheese, sour cream & raisins topped with crunchy cornflakes.

Sweet Potato and Apricot

Tzimmes SERVES 3-4 PER LB GF \$11.99lb

Carrots, sweet potatoes and dried apricots baked with honey & orange zest.

Roasted Vegetables SERVES 3-4 PER LB V, GF.... \$12.99lb

Roasted peppers, zucchini and broccolini with our housemade romesco sauce.

Moroccan Quinoa SERVES 3-4 PER LB V, GF..... \$12.99lb

Quinoa amaranth blend, golden raisins, candied pineapple, red bell pepper, almonds, mint in a cumin lime dressing.

Broccoli'bouleh SERVES 3-4 PER LB..... \$12.99lb

A grain-free take on the traditional tabbouleh featuring chopped broccoli, cauliflower, kale & sweet peppadews drizzled in a lemon, dill & garlic dressing.

Yukon Gold Potatoes SERVES 3-4 PER LB V, GF ... \$8.99lb

Roasted with herbs and garlic.

BRUNCH

Fresh-Squeezed Orange Juice 32oz \$10.99ea

Fresh squeezed in-house..

Fresh Fruit Tray SERVES 4 GF \$25.99ea

A medley of seasonal fresh fruit.

Butternut Squash & Kale Quiche SERVES 6-8 ... \$29.99ea

9-inch housemade quiche.

Traditional Tuna Salad SERVES 3-4 PER LB GF... \$13.99lb

Albacore tuna mixed with mayonnaise & sweet relish..

Egg Salad SERVES 3-4 PER LB GF..... \$9.99lb

Hard boiled eggs combined with mayonnaise, shallots, grain mustard, fresh dill & champagne vinegar.

Lox Tray SERVES 12-15 GF \$134.99ea

Smoked salmon, lox, cucumbers, tomatoes, capers, red onion & cream cheese.

Bagel Tray \$29.99ea

A variety of sliced bagels with cream cheese. 15 bagels sliced & quartered.

ORDERS MAY BE PLACED IN-STORE OR BY PHONE.

Please provide 48 hours notice.

Menu available September 15-28.

Rosh Hashanah

FRIDAY, SEPT. 18 TO SUNDAY, SEPT. 20

Yom Kippur

SUNDAY, SEPT. 27 TO MONDAY, SEPT. 28

MAIN DISH

Red Wine Braised Brisket

SERVES 3-4 PER LB GF \$24.99lb

Harris Ranch brisket braised in concord grape wine & herbs.

Cedar Plank Salmon

SERVES 3-4 PER LB GF \$29.99lb

Lemon Pepper, BBQ or Tom Douglas seasoning.

Chicken Marbella

SERVES 3-4 PER LB GF \$10.99lb

Bone-in chicken breast, legs and thighs with capers, olives, prunes, garlic & herbs.

BAKERY & SWEETS

Crown Challah with Raisins \$7.99ea

Dutch Apple Pie \$24.50ea

10-inch.

KOSHER WINE

Freixenet, Cava Kosher

Method Tradicional..... \$21.97ea

2016 Yarden, Cabernet \$36.97ea



LOCAL & FAMILY OWNED

ZUPAN'S

— MARKETS —