



STARTERS

Chestnut Soup

apples, pancetta, celery root mousseline, puffed wild rice 16.00

Kampachi Crudo

pomegranate, mint, cucumber, avocado 18.50

Grilled Octopus

smoked butter bean purée, radish, chilis, chimichurri, olive 19.00

Oysters on the Half Shell A.Q.

Rhode Island Squid Salad

frisée, yuzu, soy, togarashi, shiso 16.50

Beet Carpaccio

radishes, fresh chèvre, sherry vinaigrette 14.00

Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 12.50

Market Salad

seasonal greens, vegetables, sherry vinaigrette 12.00



While it lasts!

pt. reyes blue cheese iceberg wedge

MARKET STREET CUT 47.95 | BONE-IN CUT 55.95

fresh creamed spinach, mashed potatoes, house-made popover, horseradish cream

Add any "singular sensation" dessert 4.95

DINNER

MAIN COURSES

Grilled Savoy Cabbage "Steak"

fermented black bean vinaigrette, puffed rice, sesame, thai basil 26.00

Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 34.00

Shio Koji-marinated Black Cod

matsutake mushrooms, baby bok choy, charred scallions, miso-mushroom consommé 34.00

Roasted Liberty Farms Duck Breast

smoked duck crepinette, pear, swiss chard, mustard jus 36.50

Pan-seared Red Snapper

potato galette, house-fermented sauerkraut, cipollini onions 36.00

Sunchoke Ravioli

pickled sunchokes, chives, hazelnut, parmesan 26.00

Pan-seared Day Boat Scallops

kabocha squash puree, ginger, coconut milk, kaffir lime, cilantro 36.00

Braised Lamb Shank

herbed freekeh, fennel, hen-of-the-woods mushrooms, sofrito, natural jus 35.00

CHEF'S TASTING MENU

Six special courses selected nightly by Chef Mark Dommen

99.00 per person for the table, wine pairing A.Q.

GRILL, SPIT-ROASTED, SMOKED

a la carte main courses

12oz Creekstone All Natural Angus New York Steak

red wine butter, bèarnaise relish 43.00

8oz Filet Mignon green peppercorn sauce 47.00

Ahi Tuna lardo, beech mushroom escabeche 29.00

FARMERS MARKET SIDES \$9 each

Chickpea Fries

harissa aioli

Buttery Mashed Potatoes

Sautéed Spinach

garlic chips

Roasted Cauliflower

parsley salsa verde

Roasted Mushrooms

thyme, roasted garlic

Roasted Brussels Sprouts

black garlic glaze, fresno chili

Potato Tots

house-made ketchup

Chef/Partner
MARK DOMMEN

GM/Partner
LORENZO BOUCHARD

Note: we no longer accept Lark Creek Restaurant Group gift cards.

In response to San Francisco employer mandates, a 5% surcharge will be added to all food and beverage sales.

Follow us:
 