



FOR THE TABLE

Chickpea Fries v
harissa aioli 9.

Pork Belly "Banh Mi" Tacos
flour tortillas, jalapeño-pickled vegetables 12.

Chef Marco's Chicken Spring Rolls
sweet chili sauce 11.

Deviled Rolling Ranch Eggs
crispy bacon, fresno chile 8.

STARTERS

Split Pea Soup
smoked steelhead trout, trout roe, puffed rice,
chives 16.

Black Seabass Crudo
citrus "water", cara cara oranges, blood oranges,
basil 18.50

Grilled Octopus
smoked butter bean purée, radish, chiles,
chimichurri, olives 19.

Oysters on the Half Shell A.Q.

Hand-picked Dungeness Crab Salad
yuzu kosho aioli, avocado, finger limes 19.

Beet Carpaccio VGN
radishes, fresh chèvre, sherry vinaigrette 14.

Bradley's Caesar Salad
whole leaf romaine, parmesan croutons 12.50

Market Salad VGN
seasonal greens, vegetables, sherry vinaigrette 12.



While it lasts!

MARKET STREET CUT 38.95 | BONE-IN CUT 46.95
fresh creamed spinach, mashed potatoes,
house-made popover, horseradish cream

Add pt. reyes blue cheese iceberg wedge 9.95
Add any "singular sensation" dessert 4.95

DINNER

MAIN COURSES

Roasted Cauliflower VGN
"chorizo" purée, pine nuts, raisins, cilantro salsa verde 26.

Bacon-wrapped Pork Tenderloin
dandelion "persillade," salsify, natural jus 34.

Pan-roasted Mahi Mahi
bok choy, radish, grapefruit vinaigrette 34.

Roasted Liberty Farms Duck Breast
duck sausage, endive, kumquats, almonds,
caramelized parsnip 36.50

Pan-seared Red Snapper
green lentils, sofrito, parisian carrots, mustard seed jus 36.

Sunchoke and Ricotta Gnocchi v
hedgehog mushrooms, spring garlic, parmesan 26.

Pan-seared Day Boat Scallops
kabocha squash purée, ginger, coconut milk, kaffir lime, cilantro 36.

Braised Beef Cheeks
spinach spätzle, beech mushrooms, bone marrow,
natural jus 35.

Braised Lamb Shank
herbed freekeh, fennel, hen-of-the-woods mushrooms,
sofrito, natural jus 32.

CHEF'S TASTING MENU

Six special courses selected nightly by Chef Mark Dommen
99.00 per person for the table, wine pairing A.Q.

FROM THE GRILL

a la carte main courses

12oz Creekstone All Natural Angus New York Steak
red wine butter, béarnaise relish 43.

8oz Filet Mignon green peppercorn sauce 47.

Ahi Tuna lardo, beech mushroom escabeche 29.

FARMERS MARKET SIDES \$9 each

Buttery Mashed Potatoes v

Roasted Mushrooms VGN
thyme, roasted garlic

Sautéed Spinach VGN
garlic chips

Roasted Brussels Sprouts VGN
black garlic glaze, fresno chili

Roasted Cauliflower VGN
parsley salsa verde

Potato Tots v
house-made ketchup

V- vegetarian VGN- vegan
Some dishes may be modified to meet your dietary preferences.

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:
 