



## 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.

## 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 WOOD 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.

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