

— DINNER —



STARTERS

- Chickpea Fries** (v) harissa aioli 9
- Deviled Rolling Ranch Eggs** 4 pcs
crispy bacon, fresno chile 9
- Bradley's Caesar Salad** whole leaf
romaine, parmesan croutons 12.50
- Iceberg Wedge** bacon, tomato, chives,
pt. reyes blue cheese dressing 12
- Baby Beet and Arugula Salad** (vg)
burrata cheese, candied walnuts,
sherry vinaigrette 16
- Yankee Clam Chowder**
creamy style, applewood-smoked
bacon, oyster crackers 14
- Avocado Toast** (v)
grilled acme bread, radish 12
with cold-smoked bodega bay salmon,
trout roe 20

MAIN COURSES

- House-made Orecchiette**
liberty farms duck ragù, broccoli rabe, pecorino romano,
herb bread crumbs 23
- Spit-roasted Prime Rib au Jus** (limited quantity)
creamed spinach, mashed potatoes, horseradish cream,
popover 45
- Crispy Fried Chicken** - 5 pcs
mashed potatoes, coleslaw 27
- Bacon-wrapped Pork Tenderloin**
dandelion "persillade," salsify, natural jus 34
- Pan-seared Alaskan Halibut**
sweet corn, peas, beech mushrooms, spring garlic emulsion 36
- Smoked & Roasted Carrots** (v)
preserved lemon, candied almonds, carrot top salsa verde 21

(vg) = vegetarian (v) = vegan



- A New York Style Delicatessen -

Enjoy favorites from our new addition:

- Mark's "Better than Bubbie's?"
Matzo Ball Soup**
chef mark dommen's take on this
classic jewish comfort food 10.95
- Latkes** (3) crispy potato pancakes,
sour cream, house-made applesauce
10.95
- Side of Potato Salad** 3.50
- Side of Coleslaw** 3.50

- Signature Sandwiches** on twice-baked rye or challah with pickle:
- Pastrami Reuben**
pastrami, swiss, sauerkraut, russian dressing, griddled rye 19.95
- Meat Combo Sandwich**
brisket, pastrami, deli mustard or russian dressing 20.95
- No. 18 Sandwich**
pastrami, swiss, coleslaw, russian dressing 19.95
- Mile High Sandwich**
pastrami, rare roast beef, turkey, havarti, lettuce, tomato,
russian dressing – a triple decker! 26.95

DESSERTS

- Famous Butterscotch Pudding** whipped cream 8
- Strawberry-Rhubarb Hand Pie** vanilla bean ice cream 9
- Valrhona Chocolate Pot de Crème** whipped cream 8
- Rugelach** (2) chocolate or apricot/raspberry 6

*This menu and more
available for pick-up
and delivery.
Order online:*



SEE OVER FOR BEVERAGE SELECTIONS

**Chef/Partner
MARK DOMMEN**
GM/Partner
LORENZO BOUCHARD

In response to San Francisco employer
mandates and PPE requirements, a
6% surcharge will be added to all
food and beverage sales.

**SANITATION
PROTOCOLS:**

All employees have
been vaccinated.

Hand-sanitizing stations
are readily accessible.

All tables are sanitized
between seatings.

Customers must wear face coverings when they are not actively eating or drinking.
Masks available at the host stand.

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— BEVERAGES —

ONE MARKET CLASSICS

- Gin Martini** Bombay London Dry Gin, Vya Extra Vermouth, olives 14
Vodka Martini Tito's Vodka, Vya Whisper Dry Vermouth, lemon twist 14
Manhattan High West American Prairie Bourbon, Vya Sweet Vermouth, Angostura bitters 14

SPECIALTY COCKTAILS

- Cactus Flower Margarita** Espolón Reposado Tequila, lime, prickly pear, grilled jalapeño, piment d'espelette, sea salt rim 14
My Mai Tai Bacardi Rum, Sailor Jerry Spiced Rum, orgeat, lime juice 13.50
Paper Plane Templeton Rye, Aperol, Amaro Nonino, fresh lemon 13.50
The Spanish Gin & Tonic Portobello Road Gin, Fever Tree Elderflower Tonic, juniper berries, citrus, thyme, edible flowers 14

MOCKTAILS 6.75 each

- Pink Panther** pink grapefruit, pomegranate soda, house-made grapefruit shrub
Blue Mule house-made blueberry purée, lime, Fever Tree Aromatic Tonic
Pomatomic Fever Tree Citrus Tonic, pomegranate juice

ON TAP

- Bear Republic Racer 5 IPA**, Healdsburg, CA 8
Fort Point Park Animal IPA, San Francisco, CA 9
Fort Point KSA, San Francisco, CA 9
Fort Point Sfizio Italian Pilsner, San Francisco, CA 9

BOTTLED BEER & CIDER

- Anchor Steam**, San Francisco, CA 7
Scrimshaw Pils North Coast Brewing, Fort Bragg, CA 8
Sierra Nevada Pale Ale, Chico, CA 7

WINES BY THE GLASS

SPARKLING

- Gloria Ferrer Private Cuvée**, Sonoma NV 10.50
Iron Horse "One Market Cuvée Blanc de Noir", Russian River Valley 2013 16
McBride Sisters Collection, Sparkling Rosé of Pinot Noir, New Zealand NV 14
Taittinger "La Francaise," Reims NV 25

WHITE

- Longevity Muscat Canelli**, Lake County 2017 12.50
Ghost Block, Morgan Lee Vineyard Sauvignon Blanc, Yountville, Napa Valley 2018 13
Galerie Naissance Sauvignon Blanc, Napa Valley 2018 15
Dr. Konstantin Frank Grüner Veltliner, Finger Lakes 2017 11
Sbragia, Home Ranch, Chardonnay, Dry Creek Valley, Sonoma County 2018 12
Penfold's 311, Tumberumba, Chardonnay, Australia 2017 18
Mayacamas Chardonnay, Mt. Veeder, Napa Valley 2017 25

ROSÉ

- Chateau Musar, Musar Jeune, Rosé of Cinsault**, Bekka Valley, Lebanon 2017 14
Ronchi Di Cialla, RoseDiCialla, Rosato of Refosco dal Peduncolo, Friuli Venezia Giulia, Italy 2018 12

RED

- Champs de Reves Pinot Noir**, Anderson Valley 2014 16
Thomas Fogarty Pinot Noir, Santa Cruz Mtn. 2014 18
Vision Cellars Pinot Noir, Rosella's Vineyard, SLH 2014 23
Lacuna Syrah, California 2018 16
Heitz Cellars, Ink Grade Vineyard, Zinfandel, Howell Mountain, Napa Valley 2015 16.50
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mountain 2015 16
Stardust, Dellar & Friedkin Vineyard Cabernet Sauvignon, Napa Valley 2014 27
Chateau Peyrabon, Haut-Medoc Cru Bourgeois, France 2009 25
Daou, The Pessimist, Syrah/Petite Sirah/Zinfandel, Paso Robles 2017 16

BLENDED LEMONADE

- Lemonade** 5.50
w/Seasonal Berry Purée 6.25
w/Mint Simple Syrup 5.75
Arnold Palmer 5.75
Mint Arnold Palmer 6

REFRESHERS

- Cock & Bull Ginger Beer** 4.75
Fresh Squeezed Orange Juice 5.75
Fresh Brewed Iced Tea 3.75
Republic of Tea Decaf Ginger Peach 5.50
Fever Tree Gingerale or Tonic 4.50
Coke, Diet Coke, Sprite 3.75

BOTTLED WATER

- San Pellegrino Sparkling**
(500ml) 6 | (1L) 8.50
Acqua Panna Spring
(500ml) 6 | (1L) 8.50