

# LUNCH



## SAVORY

**Chickpea Fries** (v) harissa aioli 9

**Yankee Clam Chowder**  
creamy style, applewood-smoked  
bacon, oyster crackers 14

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

**Baby Beet and Arugula Salad** (vg)  
burrata cheese, candied  
walnuts, sherry vinaigrette 16

**Avocado Toast** (v)  
grilled acme bread, radish 12  
with cold-smoked bodega bay  
salmon 20

**Crispy Fried Chicken Sandwich**  
challah bun, lettuce, tomato, special sauce 17  
add american cheese 1.50

**Pan-seared Alaskan Halibut**  
red quinoa-corn salad, tarragon-herb  
vinaigrette 26

**12-hour Smoked Beef Brisket**  
potato salad, coleslaw, bbq sauce 23

**Grilled Idaho Trout**  
broccoli rabe, grenobloise "vinaigrette" parsley 23

**Grilled Flat Iron Steak**  
bay leaf marinade, potato puree, sautéed  
spinach, peppercorn sauce 27

## SWEET

**Valrhona Chocolate  
Pot de Crème**  
whipped cream 8

**Famous Butterscotch  
Pudding**  
whipped cream 8

**Strawberry-Rhubarb  
Hand Pie** vanilla bean  
ice cream 9



- A New York Style Delicatessen -

## Soup

**Mark's "Better than Bubbie's?" Matzo Ball Soup**  
chef mark dommen's take on this classic jewish  
comfort food 10.95

## Patkes

 (3 pcs)

crispy potato pancakes, sour cream,  
house-made applesauce 10.95

**Pulled Brisket** bbq sauce, pickle, jalapeño,  
american cheese 17.95

**Pastrami "Reuben"** russian dressing, sauerkraut,  
swiss cheese 19.95

**Bodega Bay Smoked Salmon** chive creme fraiche,  
salmon caviar, dill 21.95

## Big Sandwiches

Served on twice-baked rye or challah with pickle

**12-hour Smoked Brisket** 17.95

**Traditional Romanian Hot Pastrami**  
using a time-honored recipe 18.95

**Lightly-smoked Natural Turkey Breast**  
with lettuce, tomato 15.95

**Smoked Beet, Arugula, Pickled Onion** (v) 14.95

**Cold-smoked Bodega Bay Salmon on Boichik Bagel**  
whipped cream cheese, tomato, onion 19.95

Add Aged Swiss or Havarti cheese to any sandwich 1.95

## Signature Sandwiches

Served on twice-baked rye or challah with pickle

**Pastrami Reuben** pastrami, swiss, sauerkraut, russian  
dressing, griddled 19.95

**Meat Combo - Brisket and Pastrami** 20.95

**No.18** pastrami, swiss, coleslaw, russian dressing 19.95

**Mile High** pastrami, rare roast beef, turkey, havarti,  
lettuce, tomato, russian dressing – a triple decker! 26.95

## Sides & Such

**Potato Salad** 3.50

**Coleslaw** 3.50

### Ask About Boichik Bagels to Take Home

we are your san francisco source for this berkeley  
phenomenon: plain | poppyseed | sesame | everything

## A Sweet, My Sweet?

**Jumbo Chocolate Dipped Coconut Macaroon** 4.25

**Rugelach** apricot/raspberry or chocolate 2 for 5.50

(vg) = vegetarian (v) = vegan

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



*One Market  
Restaurant  
Dinner menu:*



LUNCH LIBATIONS ask about our \$6 cocktails | SEE OVER FOR BEVERAGE SELECTIONS  
\$5 validated lunch parking | \$15 valet dinner parking

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:

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

All employees have  
been vaccinated.

Hand-sanitizing stations  
are readily accessible.

All tables are sanitized  
between seatings.

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