

# — 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 49

**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  
with choice of cole slaw or potato salad

**Pastrami Reuben**  
pastrami, swiss, sauerkraut, russian dressing, griddled rye 23.95

**Meat Combo Sandwich**  
brisket, pastrami, deli mustard or russian dressing 24.95

**No. 18 Sandwich**  
pastrami, swiss, coleslaw, russian dressing 23.95

**Mile High Sandwich**  
pastrami, rare roast beef, turkey, havarti, lettuce, tomato,  
russian dressing - a triple decker! 29.95

## 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.

Follow us:



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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, Sweet Vermouth, Angostura bitters 14

## SPECIALTY COCKTAILS

- Cactus Flower Margarita** Jalapeño-Infused Espolón 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 Tonic  
**Pomatomic** Pomegranate juice, Fever Tree Tonic,

## BOTTLED BEER

- Anchor Steam**, San Francisco, CA 7  
**Scrimshaw Pils North Coast Brewing**, Fort Bragg, CA 8  
**Sierra Nevada Pale Ale**, Chico, CA 7  
**Fort Point Park Animal IPA**, San Francisco, CA (can) 6  
**Fort Point KSA**, San Francisco, CA (can) 6  
**Fort Point Sfizio Italian Pilsner**, San Francisco, CA (can) 6

## 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  
**Boylan's NYC Sodas** 4.25  
**(Black Cherry, Cream, Diet Cola, Root Beer)**

### BOTTLED WATER

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