



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

House-ground All-natural Burger pimento cheese, lettuce, tomato, b&b pickles, challah bun 19 add fries 5.50

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

Grilled Idaho Trout

broccoli rabe, grenobloise "vinaigrette" 23

Grilled Flat Iron Steak bay leaf marinade, potato purée, 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

Chocolate Toffee Almond Crunch Cake vanilla ice cream 9



- A New York Stule Pelicatessen -

Soup

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

Pathes (3 pcs)

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

Pulled Brisket bbq sauce, pickle, jalapeño, american cheese 19.50

Pastrami "Reuben" russian dressing, sauerkraut, swiss cheese 21.95

Bodega Bay Smoked Salmon chive creme fraiche, salmon caviar, dill 23.50

Big Sandwiches

Served on twice-baked rye or challah with pickle

12-hour Smoked Brisket 19.95

Traditional Romanian Hot Pastrami using a time-honored recipe 20.95

Lightly-smoked Natural Turkey Breast with lettuce, tomato 17.95

Cold-smoked Bodega Bay Salmon on Boichik Bagel whipped cream cheese, tomato, onion 20.95

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 21.95

Meat Combo - Brisket and Pastrami 22.95

No.18 pastrami, swiss, coleslaw, russian dressing 21.95

Mile High pastrami, rare roast beef, turkey, havarti, lettuce, tomato, russian dressing – a triple decker! 28.95

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 5.75

(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 garage 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.

PROTOCOLS:

All employees have been vaccinated.

Hand-sanitizing stations are readily accessible.

All tables are sanitized between seatings.

f E 06.17.21

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