

— 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
- Heirloom Tomato &
Burrata Cheese Salad** (vg)
arbequina olive oil, salsa verde 16
- Grilled Spanish Octopus**
white bean purée, summer beans,
rosemary oil 20
- Corn Soup**
ancho cream, grilled corn,
avocado, cilantro 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** (Fridays & Saturdays only)
creamed spinach, mashed potatoes, horseradish cream,
popover 49
- Grilled NY Steak**
mashed potatoes, button mushrooms, sautéed spinach,
peppercorn sauce 48
- Crispy Fried Chicken** - 5 pcs
mashed potatoes, coleslaw 27
- Bacon-wrapped Pork Tenderloin**
dandelion "persillade," salsify, natural jus 34
- Pan-seared Alaskan Halibut**
summer vegetables, pistou, verbena-shrimp broth 36
- Smoked & Roasted Carrots** (v)
preserved lemon, candied almonds, carrot top salsa verde 21



- 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** Tahitian vanilla ice cream 9
- Valrhona Chocolate Pot de Crème** whipped cream 8
- Chocolate Toffee Almond Crunch Cake** Tahitian vanilla ice cream 9
- Rugelach** (2) chocolate or apricot/raspberry 6
- Humphry Slocombe Tahitian Vanilla or Malted Chocolate Ice Cream** 4/7

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.

For the safety of all guests and staff, please wear your mask when enter-
ing and when not seated at your table. Masks are available from the host.

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