

# 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

**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** Tahitian vanilla  
ice cream 9

**Chocolate Toffee Almond  
Crunch Cake**  
Tahitian vanilla ice cream 9

**Humphry Slocombe  
Tahitian Vanilla or Malted  
Milk Chocolate Ice Cream**  
4/7

## Mark 'n Mike's

SAN FRANCISCO

- 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

**Pathes** (3 pcs) - gluten free  
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 crème fraîche,  
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

**Smoked Beet, Arugula & Pickled Onion** (v) 15.95  
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

## A Sweet, My Sweet?

**Jumbo Chocolate Dipped Coconut Macaroon** 4.25

**Rugelach** apricot/raspberry or chocolate 2 for 5.75

(vg) = vegetarian (v) = vegan

## 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.

### 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 entering and when not  
seated at your table. Masks are available from the host. Thank you!

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