

# LUNCH



## SAVORY

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

### Corn Soup

ancho cream, grilled corn, avocado, cilantro 14

### Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 12.50

### Heirloom Tomato & Burrata Cheese Salad (vg)

arbequina olive oil, salsa verde 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 19.95

**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

**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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