

— 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 Salad** (vg)
arbequina olive oil, salsa verde 16

Grilled Spanish Octopus
white bean purée, summer beans,
rosemary oil 20

Corn Soup (vg)
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
lamb 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.

As of August 3 and per city/county mandate: masks must be worn at all
times indoors unless actively eating or drinking. Thank you!

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