

LUNCH



SAVORY

Chickpea Fries (vg) harissa aioli 9

Corn Soup (vg)
ancho cream, grilled corn,
avocado, cilantro 14

Bradley's Caesar Salad
whole leaf romaine,
parmesan croutons 12.50

**Heirloom Tomato &
Burrata 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-Apricot
Hand Pie**
vanilla bean ice cream 9

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

**House-made Ice Creams
and Sorbets**
single scoop 4
double 7



- 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

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.

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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