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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:

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

Chickpea Fries (vg) harissa aioli 9

STARTERS

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

DESSERTS

Famous Butterscotch Pudding Mexican wedding cookie, whipped cream 8 Strawberry-Apricot Hand Pie vanilla bean ice cream 9 Valrhona Chocolate Pot de Crème whipped cream 8 Chocolate Toffee Almond Crunch Cake vanilla bean ice cream 9 House-made Ice Creams & Seasonal Fruit Sorbets 4 single scoop / 7 double

SEE OVER FOR BEVERAGE SELECTIONS

Please note- we no longer accept Lark Creek Restaurant Group Gift Cards.

Chef/Partner MARK DOMMEN	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.	Follow us:
GM/Partner LORENZO BOUCHARD		As of August 3 and per city/county mandate: masks must be worn at all times indoors unless actively eating or drinking. Thank you!	(f) (E) 08.13.21

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