

# 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

**Apple Hand Pie**  
vanilla bean ice cream 10

**Chocolate Toffee Almond  
Crunch Cake**  
vanilla bean ice cream 10

**House-made Ice Cream**  
single scoop 4 double 7.50

**House-made Fruit Sorbet  
with seasonal fresh fruit** 9

**MARKET  
LUNCH \$29**  
Sept 28 – Oct 1

**Late Season Melon Salad**  
chèvre, arugula, cilantro,  
finger lime, padrón pepper relish

**House-made Rigatoni Pasta**  
braised lamb shoulder, sundried  
tomato, pecorino, parsley

Add Butterscotch  
Pudding or Pot  
de Crème for \$5

## 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

**Potatoes** (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

**Lunch: Free garage parking | Dinner: Valet parking**

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.  
Bread served upon request.

**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:

Per city/county mandate: masks must be worn at all times indoors unless actively eating or drinking. Thank you!

All employees have  
been vaccinated.

Hand-sanitizing stations  
are readily accessible.

All tables are sanitized  
between seatings.

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10.01.21