

# LUNCH



## SAVORY

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

### Black Bean Soup

crispy calamari, cilantro, lime 14.50

### Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 12.50

### Roasted Pear Salad

pancetta, fresh chèvre, frisée, mint 14

### 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

Open Table Top 10 Tastiest Burgers in SF

### 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

seasonal fresh fruit 9

**MARKET LUNCH \$29**  
October 26 - 29

### Potato Leek Soup

crispy leeks, potatoes, chives

### Shrimp & House-made Chitarra

Pasta tomatoes, lemon, garlic, parsley

Add Butterscotch

Pudding or Pot de Crème for \$5



- 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

## Patkes

(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  
Add Swiss or Havarti 1.95

**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:

All employees have been vaccinated. | Hand-sanitizing stations are readily accessible. | All tables are sanitized between seatings.

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

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10.26.21