

# — DINNER —



## STARTERS

- Chickpea Fries** (v) harissa aioli 9
- Deviled Rolling Ranch Eggs** 4 pcs  
crispy bacon, fresno chile 10
- Latkes** three crispy potato pancakes, sour  
cream, house-made applesauce 11.95
- Bradley's Caesar Salad** whole leaf romaine,  
parmesan croutons 12.50
- Iceberg Wedge** bacon, tomato,  
chives, pt. reyes blue cheese dressing, chives 14
- Roasted Pear Salad** pancetta, fresh chevre,  
frisee, mint 15
- Grilled Spanish Octopus** white bean purée,  
summer beans, rosemary oil 20
- Black Bean Soup** crispy calimari, cilantro,  
lime 14.50
- Mark's "Better than Bubbie's?" Matzo Ball Soup**  
chef mark dommen's take on this classic  
jewish comfort food 12.95
- Avocado Toast** (v)  
grilled acme bread, radish 12  
with cold-smoked bodega bay salmon, trout roe 21

## HANUKKAH



3 Course Dinner: \$49

- Mark 'n Mike's Matzo Ball Soup**  
chicken consommé, celery, carrot, parsley
- Twelve Hour Smoked Beef Brisket**  
farro, pomegranate molasses glazed carrots,  
onion gravy
- Sufganiyot** traditional jelly doughnut

## MAIN COURSES

- House-made Orecchiette** lamb ragù, broccoli rabe,  
pecorino romano, herb bread crumbs 23
- Spit-roasted Prime Rib au Jus** (Friday & Saturday only)  
creamed spinach, mashed potatoes, horseradish cream,  
popover 45
- Grilled NY Steak** mashed potatoes, button mushrooms,  
sautéed spinach, peppercorn sauce 49
- Crispy Fried Chicken** 5 pcs  
mashed potatoes, coleslaw 29
- Bacon-wrapped Pork Tenderloin**  
dandelion "persillade," salsify, natural jus 34
- Pan-seared Alaskan Halibut**  
sunchoke barigoule, saffron, basil 37
- Root Vegetable Pavé** (vg)  
black truffle vinaigrette, herb salad 24

## MARK 'N MIKE'S 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

(vg) = vegetarian (v) = vegan

## DESSERTS

- Famous Butterscotch Pudding** whipped cream 8
- Apple Hand Pie** vanilla bean ice cream 10
- Valrhona Chocolate Pot de Crème** whipped cream 8
- Chocolate Toffee Almond Crunch Cake** vanilla bean ice cream 10
- House-made Ice Cream** single scoop 4.50 / double 8
- House-made Seasonal Fruit Sorbet** with seasonal fresh fruit 10

*This menu and more  
available for pick-up  
and delivery.  
Order online:*



## SEE OVER FOR BEVERAGE SELECTIONS

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:

Customers must wear face coverings when they are not actively eating or drinking.  
Masks are available at the host stand.

All employees have  
been vaccinated.

Hand-sanitizing stations  
are readily accessible.

All tables are sanitized  
between seatings.

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