

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

Seared Tombo Tuna Salad

grilled romaine lettuce, charred scallions, finger limes, green olive-fennel relish 23

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
November 2 - 5

Farmer's Market Salad
seasonal greens, vegetables, herbs, sherry vinaigrette

House-made Pork Bratwurst
butternut squash, swiss chard, pickled mustard seeds, thyme jus

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

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:

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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11.02.21