

# LUNCH



## SAVORY

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

### White Bean Soup

smoked duck sausage, rosemary, pickled beech mushrooms 14.50

### Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 12.50

### Roasted Pear Salad

pancetta, fresh chèvre, frisée, mint 15

### Avocado Toast

 (v)

grilled acme bread, radish 12 with cold-smoked bodega bay salmon 21

### Crispy Fried Chicken Sandwich

challah bun, lettuce, tomato, special sauce 18 add american cheese 1.50

### Seared Tombo Tuna Salad

grilled romaine lettuce, charred scallions, finger limes, green olive-fennel relish 24

### 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 24

### Grilled Idaho Trout

broccoli rabe, grenobloise "vinaigrette" 23

### Grilled Flat Iron Steak

bay leaf marinade, potato purée, sautéed spinach, peppercorn sauce 28

## 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 4.5

double 8

### House-made Fruit Sorbet

seasonal fresh fruit 10

**MARKET LUNCH \$29**  
December 7 - 10

**Tombo Tuna Tartare**  
chives, avocado, cucumber, fresno chilis

**Grilled Pork Loin**  
brussels sprouts, fingerlings, beech mushrooms

Add Butterscotch Pudding or Pot de Crème for \$6

## 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 12.95

## Latkes

(3 pcs) - gluten free  
crispy potato pancakes, sour cream, house-made applesauce (v) 11.95

**Pulled Brisket** bbq sauce, pickle, jalapeño, american cheese 20.95

**Pastrami "Reuben"** russian dressing, sauerkraut, swiss cheese 22.95

**Bodega Bay Smoked Salmon** chive crème fraîche, salmon caviar, dill 23.95

## Big Sandwiches

Served on twice-baked rye or challah with pickle  
Add Swiss or Havarti 1.95

**12-hour Smoked Brisket** 20.95

**Traditional Romanian Hot Pastrami**  
using a time-honored recipe 21.95

**Lightly-smoked Natural Turkey Breast**  
with lettuce, tomato 18.50

**Cold-smoked Bodega Bay Salmon on Boichik Bagel**  
whipped cream cheese, tomato, onion 22.95

## Signature Sandwiches

Served on twice-baked rye or challah with pickle

**Pastrami Reuben** pastrami, Swiss, sauerkraut, Russian dressing, griddled 22.95

**Meat Combo - Brisket and Pastrami** 23.95

**No.18** pastrami, swiss, coleslaw, russian dressing 22.95

**Mile High** pastrami, rare roast beef, turkey, havarti, lettuce, tomato, russian dressing - a triple decker! 28.95

## Sides

**Potato Salad** 3.95 | **Coleslaw** 3.95

## 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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