

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,
pt. reyes blue cheese dressing,
chives 14

Roasted Pear Salad
pancetta, fresh chèvre,
frisée, mint 15

Grilled Spanish Octopus
roasted fennel, kalamata vinaigrette,
grilled meyer lemon, pickled
fresno chiles 20

White Bean Soup
smoked duck sausage, rosemary,
pickled beech mushrooms 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

(v) = vegetarian (v+) = vegan

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 55

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 (v)
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

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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