

# LUNCH



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

**Tortilla Soup**  
crispy rock shrimp, avocado, jalapeños  
cilantro 14.50

**Bradley's Caesar Salad**  
whole leaf romaine,  
parmesan croutons 12.50

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

**Avocado Toast**  
grilled acme bread, radish (v+) 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

**MARKET  
LUNCH \$29**  
February 8 - 11

**Split Pea Soup (v+)**  
smoked celery root, carrots,  
celery leaves

**Grilled King Salmon**  
celtuce, garlic, shiitake mushrooms,  
natural jus

Add Butterscotch  
Pudding or Pot  
de Crème for \$6



- A New York Style Delicatessen -

**Pates** (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

Lunch: Free garage parking | Dinner: Valet parking

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.  
Bread served upon request.

## 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

## Soup

Mark's "Better than Bubbie's?" Matzo Ball Soup  
chef mark dommen's take on this classic jewish  
comfort food 12.95

## Sides

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

(v) = vegetarian (v+) = vegan

## LUNCH LIBATIONS

Ask about our \$6 cocktails



See over for  
beverage selections

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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