

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 15 - 18

Celtuce Salad (v+)
carrots, mint,
ginger-rice wine vinaigrette

Pan-seared Flounder
brussels sprouts, fingerling potatoes,
pancetta vinaigrette

Add Butterscotch
Pudding or Pot
de Crème for \$6

Mark'n Mike's™ SAN FRANCISCO

- 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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