



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

Butter Lettuce Salad
cara cara orange, avocado,
radish, champagne vinaigrette 14

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
Open Table Top 10 Tastiest Burgers in SF
pimento cheese, lettuce, tomato, b&b pickles, challah bun 19
add fries 5.50

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**
April 12 - 15

Zuckerman Farms Asparagus Salad
egg mimosa, tarragon, frisée

Shrimp Scampi
house-made chitarra pasta,
spring garlic, parsley, olive oil

Add Butterscotch
Pudding or Pot
de Crème for \$6

Mark'n Mike's™

SAN FRANCISCO

- A New York Style Delicatessen -

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"
MnM 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,
MnM dressing, griddled 22.95

Meat Combo - Brisket and Pastrami 23.95

No.18 pastrami, swiss, coleslaw, MnM dressing 22.95

Mile High pastrami, rare roast beef, turkey, havarti,
lettuce, tomato, MnM 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

Bread served
upon request.

LUNCH LIBATIONS

Ask about our \$6 cocktails

See over for
beverage selections



Lunch: Free garage parking | Dinner: Valet parking

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.

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

SANITATION PROTOCOLS:

All employees have
been vaccinated.

Hand-sanitizing stations
are readily accessible.

All tables are sanitized
between seatings.

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