



## LUNCH

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

**Carrott Soup**  
spring garlic flan, purple peas, mint  
14.50

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

**Zuckerman Farms Asparagus Salad**  
egg mimosa, frisée,  
sherry vinaigrette 20

**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**  
May 3 - 6

**Butter Lettuce Salad**  
strawberries, fresh chèvre,  
champagne vinaigrette

**Pan-seared Ling Cod**  
crushed potatoes, red peppers, olives,  
anchovies

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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05.04.22