

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

Summer Bean Salad
whipped feta, basil, puffed quinoa,
pistachios 17.50

Grilled Spanish Octopus
roasted fennel, kalamata
vinaigrette, grilled meyer lemon,
pickled fresno chiles 22

Carrot Soup
spring garlic flan, purple peas, mint
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
grilled acme bread, radish (v+) 12
with cold-smoked bodega
bay salmon, trout roe 21

MAIN COURSES

Fresh Porcini Mushroom Fettuccine (v)
house-made pasta, lovage oil, chives 25

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
hen-of-the-woods mushrooms, miso-cauliflower purée,
chrysanthemum, dashi emulsion 38

Roasted Cauliflower Steak (v+)
ramp purée, crispy shallots, cilantro,
grilled ramp vinaigrette 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, MnM dressing,
griddled rye 23.95

Meat Combo Sandwich
brisket, pastrami, deli mustard or MnM dressing 24.95

No. 18 Sandwich
pastrami, swiss, coleslaw, MnM dressing 23.95

Mile High Sandwich
pastrami, rare roast beef, turkey, havarti, lettuce,
tomato, MnM dressing – a triple decker! 29.95

(v) = vegetarian (v+) = vegan
Bread served upon request.

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.

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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06.16.22