



## DINNER

### STARTERS

**Chickpea Fries (v)**  
harissa aioli 10

**Deviled Rolling Ranch Eggs (gf,v)** 4 pcs  
crispy bacon, fresno chile 10

**Latkes (gf)**  
three crispy potato pancakes,  
sour cream, house-made  
applesauce 11.95

**Bradley's Caesar Salad**  
whole leaf romaine,  
parmesan croutons 14

**Iceberg Wedge**  
bacon, tomato, pt. reyes blue  
cheese dressing, chives 15

**Summer Bean Salad (gf,v)**  
whipped feta, basil, puffed  
quinoa, pistachios 18

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

**Eggplant Soup**  
guanciale, tomatoes,  
charred scallions 15

**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+) 13  
  
with cold-smoked bodega  
bay salmon, trout roe 22

(gf) = gluten free (v) = vegetarian  
(v+) = vegan  
Bread served upon request.  
Please inquire with your server for  
more information on additional  
gluten free options.

### MAIN COURSES

**Chanterelle Mushroom Fettuccine**  
house-made pasta, tomatoes, anchovies, parmesan, parsley 28

**Spit-roasted Prime Rib au Jus (Fri & Sat 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 (gf)**  
dandelion "persillade," salsify, natural jus 36

**Pan-seared Alaskan Halibut (gf)**  
hen-of-the-woods mushrooms, miso-cauliflower purée,  
chrysanthemum, dashi emulsion 39

**Roasted Cauliflower Steak (v+)**  
ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 25

### MARKET MENU \$59

**Heirloom Tomato "Panzanella" Salad (v)**  
fried green tomatoes, mozzarella, herbs, red wine vinaigrette

**Grilled Mahi Mahi (gf)**  
fresh corn polenta, spigarello, capers, red pepper compote

**Honey Roasted Peach (v)**  
fresh corn cake, candied basil, vanilla ice cream

### MARK 'N MIKE'S SIGNATURE SANDWICHES

On twice-baked rye or challah with pickle,  
**add** cole slaw or potato salad 3.95 fries 5.50

**Pastrami Reuben**  
pastrami, swiss, sauerkraut, MnM dressing, griddled rye 22.95

**Meat Combo Sandwich**  
brisket, pastrami, deli mustard or MnM dressing 23.95

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

**Mile High Sandwich**  
pastrami, rare roast beef, turkey, havarti, lettuce,  
tomato, MnM dressing – a triple decker! 28.95

### 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.

Follow us:



08.30.22