



DINNER

STARTERS

Chickpea Fries (v)
harissa aioli 10

Deviled Rolling Ranch Eggs (gf) 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

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

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

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

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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09.20.22