



# LUNCH

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

**Late Season Tomato Bisque (v)**  
croutons, tomatoes, basil 15

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

**Baby Kale Salad (v, gf)**  
apples, grapes, candied pecans,  
vella dry jack cheese, chives 18

**Avocado Toast**  
grilled acme bread, radish (v+) 13  
with cold-smoked  
bodega bay salmon 22

Please ask about additional gluten free options.

**Crispy Fried Chicken Sandwich**  
challah bun, lettuce, tomato, special sauce 18.50  
add american cheese 1.50

**Grilled Tombo Tuna Salad (gf)**  
artichokes, fennel, basil,  
saffron vinaigrette 25

**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 (gf)**  
potato salad, coleslaw, bbq sauce 24

**Grilled Idaho Trout (gf)**  
broccoli rabe, grenobloise "vinaigrette" 23.50

**Grilled Flat Iron Steak**  
bay leaf marinade, potato purée, sautéed spinach,  
peppercorn sauce 28

**MARKET  
LUNCH \$29**  
October 18 - 20

**Tortilla Soup (v+,gf)**  
tomato, avocado, cilantro

**Pan-seared Gulf Flounder (gf)**  
brussels sprouts, marble potatoes,  
fennel, warm herb vinaigrette

**Add Butterscotch  
Pudding or Pot  
de Crème for \$6**



- 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 | **Fries** 5.50

(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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10.18.22