



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 (gf)
bacon, tomato, pt. reyes blue
cheese dressing, chives 15

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

Grilled Spanish Octopus (gf)
sunchokes, romesco, frisée 22

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

MARKET MENU \$59

Persimmon & Butter Lettuce Salad (v, gf)
Laura Chenel fresh chèvre, pistachios, chives,
champagne vinaigrette

Grilled Pork Chop (gf)
farro, broccoli rabe, red pepper compote, mustard jus

Choice of dessert from our menu

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