



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

Roasted Baby Beet Salad (v, gf)
laura chenel fresh chèvre, radishes,
sherry vinaigrette

Grilled Pork Chop (gf)
anson mills corn grits, swiss chard, jimmy nardello peppers,
thyme jus

Choice of dessert from our menu