



LUNCH

Chickpea Fries (v)
harissa aioli 10

Butternut Squash Soup (v)
crème fraîche, pickled beech mushrooms,
croutons 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
December 20 - 23

Little Gem & Persimmon Salad
(v, gf) chèvre, pomegranate,
pistachios, champagne vinaigrette

Pan-seared Rockfish
spaghetti squash, shiitakes,
ginger-coconut milk emulsion

Add Butterscotch
Pudding or Pot
de Crème for \$6

Mark’n Mike’s™
SAN FRANCISCO
- 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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12.20.22