



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

Butternut Squash Soup (v)
crème fraîche, croutons,
pickled beech mushrooms 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 Northern Halibut (gf)
celery root, leeks, chanterelles,
buttermilk-chive sauce 41

Roasted Cauliflower Steak (v+,gf)
ramp purée, crispy shallots, cilantro,
grilled ramp vinaigrette 25

MARKET MENU

\$59

Kohlrabi & Green Apple Salad (gf)
sunflower sprouts, hazelnut dukkha, lemon vinaigrette

Pan-seared Scallops
anson mills white corn grits, brussels sprouts,
red wine emulsion

Choice of dessert from our menu

(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