



## 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

**Kampachi Crudo (gf)**  
citrus, avocado-jalapeño purée, shiso

**Grilled Duck Breast (gf)**  
green lentils, sofrito, baby turnips, "andouille" jus

**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