

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 (qf) 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

Garbanzo Bean Soup (v) chipotle crème fraîche, micro-cilantro, lime wedges 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 59

Grilled NY Steak

mashed potatoes, button mushrooms, sautéed spinach, peppercorn sauce 55

> 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

Pastrami Reuben Swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 26

MARKET MENU

\$59

Butter Lettuce Salad (gf) shrimp, citrus, chives, champagne vinaigrette

Pan-seared Red Snapper (gf) butter beans, sofrito, "chorizo" 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 additionalgluten free options.

SEE OVER FOR BEVERAGE SELECTIONS

Hand-sanitizing stations

are readily accessible.