

## LUNCH

Chickpea Fries (v) harissa aioli 10

Chickpea Soup (qf) chipotle crème fraîche. micro cilantro, lime segments 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 (qf) 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 (qf) 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** March 28 - 31

Potato Leek Soup (gf) crispy leeks, crème fraîche, chive oil

Grilled Steelhead Trout (gf) cauliflower purée, brussels sprouts, marble potato, mustard seed jus

Add Butterscotch Pudding \$6



- 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 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.

been vaccinated.

Hand-sanitizing stations are readily accessible.

All tables are sanitized between seatings.

Follow us: (f) (E) 03.28.22