



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

Grilled Zuckerman's Farm Asparagus Salad
slow cooked egg, parmesan puree, speck,
banyuls vinaigrette 22

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

House-made Wild Nettle Gemelli Pasta
black trumpet mushrooms, spring garlic,
parmesan, lemon 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)
english peas, snow peas, snap peas, tarragon,
"chorizo" emulsion 42

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

Kale Salad (gf)
apple, candied pecan, Vella dry jack

Grilled Mahi (gf)
celery root purée, roasted shallots, Swiss chard
(a la carte price 45)

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