



MOTHER'S DAY BRUNCH

STARTERS

Grilled Asparagus Salad
mizuna, frisée, radish,
egg mimosa 18

Chickpea Fries
harissa aioli 12

**Mark's "Better than Bubbies?"
Matzo Ball Soup**
micro parsley 13

Deviled Eggs (4 pcs)
applewood smoked bacon,
fresno chilies 11

Avocado Toast
radish, chive, cilantro, sea salt 15
with Bodega Bay smoked salmon 25
add an egg 2.50

Gulf Shrimp Louis
cocktail sauce, lemon 15

Caesar Salad
whole leaf romaine,
parmesan, croutons 15

Latkes (3 ea)
sour cream, house made
applesauce 13



THE MOM-MOSA
sparkling wine and
fresh squeezed oj 14

SEE OVER FOR BEVERAGE SELECTIONS

MAIN COURSES

Smoked Pork Belly Eggs Benedict
hen eggs, smoked pork belly, hollandaise sauce,
mixed greens, eggs florentine 21

Pastrami Reuben – Mark 'n Mike's Favorite
pastrami, swiss, sauerkraut, MnM dressing, griddled,
served with choice of potato salad or coleslaw 26
Add a sunny side up egg 2.50

Bodeag Bay Smoked Salmon Loaded Latkes
chive crème fraiche, salmon caviar, dill 25
add a poached egg 2.50

Spit-Roasted Prime Rib – Luncheon Cut
horseradish, creamed spinach, potato purée 48

Pan-Seared Alaskan Halibut
sweet corn, peas, beech mushrooms,
spring garlic emulsion 42

One Market Burger
house ground beef, pimento cheese, lettuce,
tomato, b&b pickles 23
add french fries 6

Grilled Leeks
romesco sauce and herb salad, basil oil 24
add an egg 2.5

DESSERTS

Apple Hand Pie 12

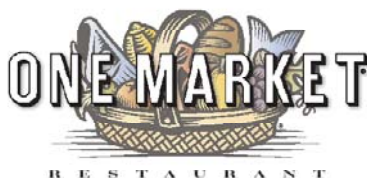
Berry Napoleon 12

Rugelach chocolate & apricot-raspberry 2 for 8

Chocolate Toffee Almond Crunch Cake 11



RESERVE A TABLE



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.

SANITATION PROTOCOLS:

All employees have been vaccinated.

Hand-sanitizing stations are readily accessible.

All tables are sanitized between seatings.

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