

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 2.5

Gulf Shrimp Louis iceberg lettuce, louis dressing, 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

Traditional Eggs Benedict hen eggs, Canadian bacon, hollandaise sauce, mixed greens, eggs Florentine 21

Pastrami Reuben – Mark 'n Mike's Favorite pastrami, swiss, sauerkraut, MnM dressing, griddled and served with choice of potato salad or coleslaw 26 Add an egg 2.5

Bodega Bay Smoked Salmon Loaded Latkes chive crème fraiche, salmon caviar, dill 25 add an egg 2.5

**Spit-Roasted Prime Rib – Lunch Cut** horseradish, 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 and Herb Salad romesco sauce, candied almonds, basil oil 24 add an egg 2.5

## DESSERTS

Apple Hand Pie vanilla ice cream 12 Toffee Almond Crunch Cake 11 Berry Napoleon 12 Rugelach chocolate & apricot-raspberry 2 for 8

**RESERVE A TABLE** 



RESTAT RANT

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 employeen vac

All employees have been vaccinated.

Hand-sanitizing stations are readily accessible.

All tables are sanitized

between seatings.