

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

Lamb Tartare (gf) anchovies, capers, harissa, sheep's milk yogurt, mint, jalapeno, cilantro 18

Grilled Zuckerman's Farm Asparagus Salad slow cooked egg, parmesan purée, 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

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

Butter Lettuce Salad (gf) citrus, sunflower seeds, chèvre, champagne vinaigrette

Grilled King Salmon (gf) roasted golden and red beets, lemon grass emulsion (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 additionalgluten free options.

SEE OVER FOR BEVERAGE SELECTIONS

SANITATION PROTOCOLS: