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

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

**Grilled Zuckerman's Farm
Asparagus Salad** (gf)
slow cooked egg, parmesan purée,
speck, banyuls vinaigrette 22

Grilled Spanish Octopus (gf)
smoked carrots, carrot top chimichurri,
black garlic, basil 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)
strawberries, basil, chèvre, champagne vinaigrette

Grilled Lamb Loin (gf)
braised lamb shoulder, ramps, morels, pea purée
spring garlic emulsion

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.

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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05.25.23