



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

Tuna Tartare
avocado, ponzu, cilantro, taro chips

Grilled Duck Breast (gf)
celery root purée, grilled ramps,
chanterelle mushrooms, thyme jus

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