



LUNCH

Chickpea Fries (v)
harissa aioli 10

Chickpea Soup (gf)
chipotle crème fraîche,
micro cilantro, lime segments 15

Bradley's Caesar Salad
whole leaf romaine, parmesan croutons 14

**Grilled Zuckerman's Farm
Asparagus Salad**
slow cooked egg, parmesan puree, speck,
banyuls vinaigrette 22

Avocado Toast
grilled acme bread, radish (v+) 13
with cold-smoked bodega bay salmon 22

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

Crispy Fried Chicken Sandwich
challah bun, lettuce, tomato, special sauce 18.50
add american cheese 1.50

Grilled Tombo Tuna Salad (gf)
artichokes, fennel, basil,
saffron vinaigrette 25

House-ground All-natural Burger
Open Table Top 10 Tastiest Burgers in SF
pimento cheese, lettuce, tomato, b&b pickles, challah bun 19
add fries 5.50

12-hour Smoked Beef Brisket (gf)
potato salad, coleslaw, bbq sauce 24

Grilled Idaho Trout (gf)
broccoli rabe, grenobloise "vinaigrette" 23.50

Grilled Flat Iron Steak
bay leaf marinade, potato purée, sautéed spinach,
peppercorn sauce 28

**MARKET
LUNCH \$29**
May 16 - 19

Split Pea Soup (gf)
smoked crème fraiche, peas, mint,
pea sprouts

Grilled Pork Loin Paillard (gf)
fave beans, marble potato, shiitake
mushroom, baby kale, thyme

**Add Butterscotch
Pudding \$6**

Mark'n Mike's™

SAN FRANCISCO

- A New York Style Delicatessen -

LATKES

(3 pcs) - gluten free
crispy potato pancakes, sour cream,
house-made applesauce (v) 11.95

Pulled Brisket
bbq sauce, pickle, jalapeño, american cheese 20.95

Pastrami "Reuben"
MnM dressing, sauerkraut, swiss cheese 22.95

Bodega Bay Smoked Salmon
chive crème fraîche, salmon caviar, dill 23.95

BIG SANDWICHES

Served on twice-baked rye or challah with pickle
Add Swiss or Havarti 1.95

12-hour Smoked Brisket 20.95

Traditional Romanian Hot Pastrami
using a time-honored recipe 21.95

Lightly-smoked Natural Turkey Breast
with lettuce, tomato 18.50

Cold-smoked Bodega Bay Salmon on Boichik Bagel
whipped cream cheese, tomato, onion 22.95

SIGNATURE SANDWICHES

Served on twice-baked rye or challah with pickle

Pastrami Reuben Swiss, sauerkraut,
MnM dressing, griddled 22.95

Meat Combo - Brisket and Pastrami 23.95

No.18 pastrami, swiss, coleslaw, MnM dressing 22.95

Mile High pastrami, rare roast beef, turkey, havarti,
lettuce, tomato, MnM dressing - a triple decker! 28.95

SOUP

Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take on this classic jewish
comfort food 12.95

SIDES

Potato Salad 3.95 | **Coleslaw** 3.95 | **Fries** 5.50

(v) = vegetarian
(v+) = vegan

Bread served
upon request.

LUNCH LIBATIONS

Ask about our \$6 cocktails

See over for
beverage selections



Lunch: Free garage parking | Dinner: Valet parking

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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05.16.23