

## 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, jalapeños, cilantro 18

**Butter Lettuce Salad** chèvre, strawberries, fava beans, chives, tarragon vinaigrette 17

Grilled Spanish Octopus (gf) smoked carrots, carrot top chimichurri, black garlic, basil 22

> Corn Soup shrimp-corn fritter, grilled corn, jalapeños, cilantro 18

> > Mark's "Better than

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

## MAIN COURSES

Chanterelle & Pea Leaf Pesto Pasta (v) house-made gemelli, sundried tomatoes, pistachios, pecorino 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

Shrimp Louis Salad (gf) cucumbers, tomatoes, louis dressing

Grilled Pork Chop (gf) fresh corn polenta, swiss chard, pickled beech mushrooms

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**