



DINNER

STARTERS

Chickpea Fries (v)
harissa aioli 11

Deviled Rolling Ranch Eggs (gf) 4 pcs
crispy bacon, fresno chile 11

Latkes (gf)
three crispy potato pancakes,
sour cream, house-made
applesauce 12.95

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

Iceberg Wedge (gf)
bacon, tomato, pt. reyes blue
cheese dressing, chives 16

Lamb Tartare (gf)
anchovies, capers, harissa,
sheep's milk yogurt, mint,
jalapeños, cilantro 19

Cucumber Salad (gf)
feta cheese, purslane, mint,
kalamata olives 16

Grilled Spanish Octopus (gf)
smoked carrots, carrot top chimichurri,
black garlic, basil 23

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 13.95

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 57

Crispy Fried Chicken 5 pcs
mashed potatoes, coleslaw 29

Bacon-wrapped Pork Tenderloin (gf)
dandelion "persillade," salsify, natural jus 37

Pan-seared Alaskan Northern Halibut (gf)
english peas, snow peas, snap peas, tarragon,
"chorizo" emulsion 44

Roasted Cauliflower Steak (v+,gf)
ramp purée, crispy shallots, cilantro,
grilled ramp vinaigrette 26

Pastrami Reuben Swiss, sauerkraut,
MnM dressing, choice of potato salad or cole slaw 27

MARKET MENU

\$65

Kampachi Crudo (gf)
melon, finger limes, basil, jalapeños

Grilled Ahi Tuna (gf)
zucchini, tomatoes, capers, anchovies, niçoise olives

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