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

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

MAIN COURSES

Squash Blossom & House-Made Chitarra Pasta
tomato, garlic, anchovy, capers, olives, chili flakes 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 Halibut (gf)
soubise, summer beans, fines herbs,
confit toy box tomatoes 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

Steak Tartare
hand-cut beef, egg yolk, toast points

Pan-seared Scallops (gf)
tomato risotto, fines herbs, olive oil

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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