

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

Heirloom Tomato & Calamari Salad (gf) mint, jalapeños, radish, yuzu vinaigrette 21

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

Grilled Spanish Octopus (gf) grilled romaine lettuce, radish, sauce vierge 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 (qf) 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

Heirloom Tomato Salad (v) burrata cheese, basil, torn croutons

Tomato Crusted Mahi (gf) cranberry beans, tomato broth, jicama slaw

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