



# LUNCH

**Chickpea Fries** (v)  
harissa aioli 11

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

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

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

**Avocado Toast**  
grilled acme bread, radish (v+) 14  
with cold-smoked bodega bay salmon 23

**Crispy Fried Chicken Sandwich**  
challah bun, lettuce, tomato, special sauce 18.50  
add american cheese 1.50 add Fries 5.95

**Grilled Tombo Tuna Salad** (gf)  
artichokes, fennel, basil,  
saffron vinaigrette 26

**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 5.95

**12-hour Smoked Beef Brisket** (gf)  
potato salad, coleslaw, bbq sauce 25

**Grilled Idaho Trout** (gf)  
broccoli rabe, grenobloise "vinaigrette" 24.50

**Grilled Flat Iron Steak**  
bay leaf marinade, potato purée, sautéed spinach,  
peppercorn sauce 29

**MARKET LUNCH \$33**  
September 18 - 22

**Butter Lettuce Salad** (gf)  
pt. reyes blue cheese, pears,  
almonds

**Pan-seared Branzino** (gf)  
green beans, butter beans,  
lemongrass emulsion

Add Butterscotch  
Pudding \$7

FROM ONE MARKET RESTAURANT



- A New York Style Delicatessen -

**LATKES**  
(3 pcs) - gluten free  
crispy potato pancakes, sour cream,  
house-made applesauce (v) 12.95

**Pulled Brisket**  
bbq sauce, pickle, jalapeño, american cheese 21.95

**Pastrami "Reuben"**  
MnM dressing, sauerkraut, swiss cheese 23.50

**Bodega Bay Smoked Salmon**  
chive crème fraîche, salmon caviar, dill 25.95

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

**12-hour Smoked Brisket** 21.50

**Traditional Romanian Hot Pastrami**  
using a time-honored recipe 22.50

**Lightly-smoked Natural Turkey Breast**  
with lettuce, tomato 18.95

**SIGNATURE SANDWICHES**  
Served on twice-baked rye or challah with pickle

**Pastrami Reuben** Swiss, sauerkraut,  
MnM dressing, griddled 23.50

**Meat Combo - Brisket and Pastrami** 24.50

**No.18** pastrami, swiss, coleslaw, MnM dressing 23.50

**Mile High** pastrami, rare roast beef, turkey, havarti,  
lettuce, tomato, MnM dressing – a triple decker! 29.95

**SOUP**  
**Mark's "Better than Bubbie's?" Matzo Ball Soup**  
chef mark dommen's take on this classic jewish  
comfort food 13.95

**SIDES**  
**Potato Salad** 3.95 | **Coleslaw** 3.95 | **Fries** 5.95

(v) = vegetarian  
(v+) = vegan

Bread served  
upon request.

### LUNCH LIBATIONS

Ask about our \$8 cocktails

See over for  
beverage selections



Lunch: Free 2-hour 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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09.18.23