



## 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)  
cauliflower purée, chick peas, cilantro,  
pomegranate-persimmon relish 23

**White Bean Soup**  
house-made chicken andouille  
sausage, kale pesto 15

**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**  
(Thurs & Fri 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 pieces  
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

(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