



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

Tuna Tartare (gf)
edamame purée, finger limes,
shiso, taro chips 21

Fuyu Persimmon & Little Gem Salad (gf)
laura cheneel goat cheese, pomegranate,
champagne vinaigrette 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