



LUNCH

Chickpea Fries (v)
harissa aioli 11

Butternut Squash Soup
shrimp dumplings, coconut milk,
fresno chilis, mint 16

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

Fuyu Persimmon & Little Gem Salad (gf)
laura chanel goat cheese, pomegranate,
champagne vinaigrette 16

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

Tuna Tartare
edamame purée, finger limes,
chives, shiso, taro chips 21

Braised Pork Sugo
house-made fettuccine, tomatoes, pecorino 24

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
January 16 - 19

Butter Lettuce Salad (gf)
laura chanel chèvre, avocado,
cara cara orange, champagne
vinaigrette

Grilled Pork Loin
anson mills polenta, roasted fennel,
olive-caper jus

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 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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01.16.23