



DINNER

STARTERS

Chickpea Fries (v)
harissa aioli 12

Deviled Rolling Ranch Eggs (gf) 4 pcs
crispy bacon, fresno chile 12

Latkes (gf)
three crispy potato pancakes,
sour cream, house-made
applesauce 13.95

Bradley's Caesar Salad
whole leaf romaine,
parmesan croutons 15

Iceberg Wedge (gf)
bacon, tomato, pt. reyes blue
cheese dressing, chives 17

Tuna Tartare (gf)
edamame purée, finger limes,
chives, shiso, taro chips 22

Grilled Zuckerman's Asparagus Salad (gf)
slow cooked hen egg, bottarga,
lemon vinaigrette 18

Grilled Spanish Octopus (gf)
edamame, asian pear, charred scallions,
fermented black bean vinaigrette,
cilantro 23

Fennel Soup
dungeness crab, orange segments,
chive oil 18

Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take on this
classic jewish comfort food 14.95

Avocado Toast
grilled acme bread,
radish (v+) 14
with cold-smoked bodega
bay salmon, trout roe 24

(gf) = gluten free
(v) = vegetarian
(v+) = vegan

Bread served upon request.
Please inquire with your server
for more information on
additional gluten free options.

MAIN COURSES

House-Made Gemelli Pasta
morels, english peas, spring garlic pesto 29

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 pcs
mashed potatoes, coleslaw 33

Bacon-wrapped Pork Tenderloin (gf)
dandelion "persillade," salsify, natural jus 38

Pan Seared Alaskan Halibut (gf)
sunchoke purée, chanterelles, brussels sprouts,
hazelnut-brown butter jus 44

Roasted Cauliflower Steak (v+,gf)
ramp purée, crispy shallots, cilantro,
grilled ramp vinaigrette 27

Pastrami Reuben Swiss, sauerkraut,
MnM dressing, choice of potato salad or cole slaw 26.95

SF RESTAURANT
week

APRIL 5-12

DINNER \$45

Spring Vegetable Salad
seasonal vegetables,
banyuls vinaigrette

Grilled Pork Chop
white bean purée,
escarole, olive jus

**Chocolate Pot
de Crème**

DINNER \$65

Zuckerman's Farm Asparagus Salad
frisée, slow cooked hen egg,
bottarga, lemon vinaigrette

Pan-Seared Day Boat Scallops
Anson mills corn grits, black trumpet
mushrooms, ramps, spring garlic
~ or ~

Grilled New York Steak
creamed spinach, roasted fingerlings,
bearnaise relish, natural jus

Toffee Almond Crunch Cake