



## LUNCH

**Chickpea Fries (v)**  
harissa aioli 12

**Fennel Soup**  
dungeness crab, orange segments,  
chive oil 18

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

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

**Avocado Toast**  
grilled acme bread, radish (v+) 15  
with cold-smoked bodega bay salmon 24

**Tuna Tartare**  
edamame purée, finger limes,  
chives, shiso, taro chips 22

**Lamb Bolognese Rigatoni**  
house-made rigatoni, fennel, parmesan, micro basil 26

**Crispy Fried Chicken Sandwich**  
challah bun, lettuce, tomato, special sauce 19.50  
add american cheese 1.50 add Fries 5.95

**Grilled Tombo Tuna Salad (gf)**  
artichokes, fennel, basil, saffron vinaigrette 27

**House-ground All-natural Burger**  
*Open Table Top 10 Tastiest Burgers in SF*  
pimento cheese, lettuce, tomato, b&b pickles, challah bun 19.50  
add fries 5.95

**12-hour Smoked Beef Brisket (gf)**  
potato salad, coleslaw, bbq sauce 26

**Grilled Idaho Trout (gf)**  
broccoli rabe, grenobloise "vinaigrette" 26

**Grilled Flat Iron Steak**  
bay leaf marinade, potato purée, sautéed spinach,  
peppercorn sauce 32



APRIL 5-12 | LUNCH \$25

**Spring Vegetable Salad**  
seasonal vegetables,  
banyuls vinaigrette

**Steamed Branzino**  
snow peas, snap peas,  
pea sprouts, spring  
garlic emulsion

**Add Butterscotch  
Pudding or Chocolate  
Pot de Crème \$7**

FROM ONE MARKET RESTAURANT

**Mark'n Mike's™**  
SAN FRANCISCO

- A New York Style Delicatessen -

### LATKES

(3 pcs) - gluten free  
crispy potato pancakes, sour cream,  
house-made applesauce (v) 13.95

**Pulled Brisket**  
bbq sauce, pickle, jalapeño, american cheese 22.95

**Pastrami "Reuben"**  
MnM dressing, sauerkraut, swiss cheese 23.95

**Bodega Bay Smoked Salmon**  
chive crème fraîche, salmon caviar, dill 26.95

### BIG SANDWICHES

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

**12-hour Smoked Brisket 21.95**

**Traditional Romanian Pastrami**  
using a time-honored recipe 22.95

**Lightly-smoked Natural Turkey Breast**  
with lettuce, tomato 19.95

### SIGNATURE SANDWICHES

Served on twice-baked rye or challah with pickle

**Pastrami Reuben Swiss, sauerkraut,  
MnM dressing, griddled 23.95**

**Meat Combo - Brisket and Pastrami 25.95**

**No.18 pastrami, swiss, coleslaw, MnM dressing 23.95**

**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 14.95

### 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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04.08.24