



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,

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

MARKET LUNCH \$35
April 15 -19

Chopped Salad (v, gf)
peas, asparagus, red bell peppers,
green goddess dressing

Pan-seared Steelhead Trout (gf)
celery root "risotto",
makrut lime emulsion

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) 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.

Follow us:



04.15.24