



## 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

**Lamb Carpaccio** (gf)  
pickled ramps, "chorizo" aioli,  
etxegarai sheep's milk cheese 21

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

**Grilled Zuckerman Farms 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

### 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)  
pea shoots, english peas, kaffir lime-carrot emulsion 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

### MARKET MENU

\$65

**Little Gem Salad** (v, gf)  
red onions, cucumber, candied walnuts, champagne vinaigrette

**Pan-seared Day Boat Scallops**  
corn, fava beans, peas, chanterelles, shellfish emulsion

Choice of Dessert from our Menu

(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