



## 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 Carpaccio (gf)**  
pickled ramps, "chorizo" aioli,  
etxegarai sheeps milk cheese 18

**Braised Pork & Rigatoni Pasta**  
sundried tomato, apple, chevre 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**  
June 3 - 7

**Butter Lettuce Salad (gf)**  
strawberries, chevre,  
candied walnuts,  
green goddess dressing

**Grilled Wild Gulf Flounder (gf)**  
English peas, snap peas, baby carrots,  
sweet potato, lemon emulsion

Add Butterscotch  
Pudding \$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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06.03.24