



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

Roasted Peach Salad (gf)
pancetta, purslane, marcona almonds,
frisée, pt. reyes blue cheese 19

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 10 - 14

Corn Soup (gf)
shrimp, roasted red peppers,
jalapeños, basil

Pan-seared Branzino (gf)
herbed fregula, tomatoes, fava beans,
red pepper-kaffir lime 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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06.10.24