

# LUNCH

Chickpea Fries (v) harissa aioli 13

**Eggplant Soup** 

toybox tomatoes, chipotle crema, crispy shallots 18

Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 16

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 26

Tuna Tartare

edamame purée, finger limes, chives, shiso, taro chips 23.50

Lamb Carpaccio (gf)

pickled ramps, "chorizo" aioli, etxegarai sheeps milk cheese 19 Braised Pork & Rigatoni Pasta

sundried tomatoes, apples, chèvre 26.50

Crispy Fried Chicken Sandwich

challah bun, lettuce, tomato, special sauce 20.50 add american cheese 1.75 add Fries 6.50

Grilled Tombo Tuna Salad (gf)

artichokes, fennel, basil, saffron vinaigrette 29.50

House-ground All-natural Burger

Open Table Top 10 Tastiest Burgers in SF
pimento cheese, lettuce, tomato, b&b pickles, challah bun 20.50
add fries 6.50

12-hour Smoked Beef Brisket (gf)

potato salad, coleslaw, bbq sauce 27.50

**Grilled Idaho Trout** (gf)

broccoli rabe, grenobloise "vinaigrette" 27.50

Grilled Flat Iron Steak

bay leaf marinade, potato purée, sautéed spinach, peppercorn sauce 34

MARKET LUNCH \$37 July 22 - 26 Gazpacho (gf,v)

toybox tomatoes, cucumbers, basil oil, mint, fresno chilis Pan-seared Steelhead Trout (gf) succotash, mustard seed jus, herb salad

Add Butterscotch Pudding \$7.50

FROM ONE MARKET RESTAURANT



- A New York Style Pelicatessen -

## LATKES

(3 pcs) - gluten free crispy potato pancakes, sour cream, house-made applesauce (v) 14.95

#### **Pulled Brisket**

bbq sauce, pickle, jalapeño, american cheese 24.50

Pastrami "Reuben"

MnM dressing, sauerkraut, swiss cheese 25.50

Bodega Bay Smoked Salmon

chive crème fraîche, salmon caviar, dill 28.50

## BIG SANDWICHES

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

12-hour Smoked Brisket 22.95

Traditional Romanian Pastrami using a time-honored recipe 23.95

**Lightly-smoked Natural Turkey Breast** with lettuce, tomato 20.95

# SIGNATURE SANDWICHES

Served on twice-baked rye or challah with pickle

Pastrami Reuben Swiss, sauerkraut, MnM dressing, griddled 24.95

Meat Combo - Brisket and Pastrami 26.95

No.18 pastrami, swiss, coleslaw, MnM dressing 24.95

Mile High pastrami, rare roast beef, turkey, havarti, lettuce, tomato, MnM dressing – a triple decker! 31.95

### SOUP

Mark's "Better than Bubbie's?" Matzo Ball Soup chef mark dommen's take on this classic jewish comfort food 15.95

# SIDES

Potato Salad 4.50 | Coleslaw 4.50 | Fries 6.50

(v) = vegetarian (v+) = vegan

Bread served upon request.

### **LUNCH LIBATIONS**

Ask about our \$9 cocktails

See over for beverage selections



Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

Lunch: Free 2-hour garage parking with validation -Dinner: Valet parking \$15 Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.