



## 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 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 26

### Tuna Tartare

edamame purée, finger limes, chives, shiso, taro chips 22.50

### Lamb Carpaccio (gf)

pickled ramps, "chorizo" aioli, etxegarai sheeps milk cheese 19

### Braised Pork & Rigatoni Pasta

sundried tomatoes, apples, chèvre 25.50

### Crispy Fried Chicken Sandwich

challah bun, lettuce, tomato, special sauce 19.50  
add american cheese 1.75 add Fries 6.50

### Grilled Tombo Tuna Salad (gf)

artichokes, fennel, basil, saffron vinaigrette 28.50

### 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 6.50

### 12-hour Smoked Beef Brisket (gf)

potato salad, coleslaw, bbq sauce 26.50

### Grilled Idaho Trout (gf)

broccoli rabe, grenobloise "vinaigrette" 27.50

### Grilled Flat Iron Steak

bay leaf marinade, potato purée, sautéed spinach, peppercorn sauce 32

## MARKET LUNCH \$37

August 12 - 16

### Chopped Salad (gf, v)

butter lettuce, corn, tomatoes, cucumber, egg mimosa

### Grilled Steelhead Trout (gf)

eggplant, zucchini, red bell peppers, tomato-mustard seed jus

### Add Butterscotch

Pudding \$7.50

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) 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 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 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 14.95

## 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**

In response to San Francisco employer mandates and PPE requirements, a 5% 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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08.12.24