

# 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 (qf)

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

### 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 (af)

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 26 - 30

Heirloom Tomato Gazpacho (gf, v) toybox tomatoes, cucumbers, jalapeños, basil purée

Chitarra Pasta Bolognese peas, parmesan, garden oregano Add Butterscotch Pudding \$7.50



- 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



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.