

DINNER

STARTERS

Chickpea Fries (v) harissa aioli 13

Deviled Rolling Ranch Eggs (gf) 4 pcs crispy bacon, fresno chile 13

Latkes (gf)

three crispy potato pancakes, sour cream, house-made applesauce 14.95

> Bradley's Caesar Salad whole leaf romaine, parmesan croutons 15

Iceberg Wedge (gf) bacon, tomato, pt. reyes blue cheese dressing, chives 17

Tuna Tartare (gf) edamame purée, finger limes, chives, shiso, taro chips 22.50

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

Grilled Spanish Octopus (gf) fregola, tomato-olive vinaigrette, pickled fresno chili 23

Eggplant Soup

toybox tomatoes, chipotle crema, crispy shallots 18

Mark's "Better than Bubbie's?" Matzo Ball Soup chef mark dommen's take on this classic jewish comfort food 14.95

Avocado Toast

grilled acme bread, radish (v+) 15 with cold-smoked bodega bay salmon, trout roe 26

MAIN COURSES

Summer Corn Agnolotti (v) chanterelles, confit tomato, basil 31

Spit-roasted Prime Rib au Jus (Thurs & Fri only) creamed spinach, mashed potatoes, horseradish cream, popover 59

Grilled NY Steak

mashed potatoes, button mushrooms, sautéed spinach, peppercorn sauce 58

> Crispy Fried Chicken 5 pcs mashed potatoes, coleslaw 33

Bacon-wrapped Pork Tenderloin (gf) dandelion "persillade," salsify, natural jus 38

Pan-Seared Alaskan Halibut (gf) polenta, summer beans, tomato jam, tomato-verbena emulsion 43

Roasted Cauliflower Steak (v+.af) ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 27

Pastrami Reuben Swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 26.95

MARKET MENU

\$59

Fig Salad (gf, v) pt reyes blue cheese, candied walnuts, arugula, saba

Grilled Wild King Salmon (gf) fresh corn polenta, swiss chard, chive-buttermilk emulsion

Choice of Dessert from our Menu

(gf) = gluten free (v) = vegetarian (v+) = vegan Bread served upon request.

Please inquire with your server for more information on additional gluten free options.

SEE OVER FOR BEVERAGE SELECTIONS