



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 (gf)
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+,gf)
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

\$65

House-Made Pork Bratwurst in a Blanket
puff pastry, mustard, arugula

Chicken Schnitzel
broccoli rabe, lemon, parsley

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