



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

Grilled Serrano Ham Wrapped Fig Salad (gf)
baby wild arugula,
pt reyes blue cheese, saba 17

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

(gf) = gluten free (v) = vegetarian (v+) = vegan

Bread served upon request.

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

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

59.00

Corn Soup
grilled corn, shrimp, roasted red pepper, cilantro (GF)

Grilled Swordfish
braised fennel, fingerling potato, toybox tomato, tomato broth (GF)

Choice of Dessert from our Menu

Come over October

A CELEBRATION OF WINE & FRIENDS

**Mondays and Fridays in October:
50% off bottles of wine**

"Wine is meant to be enjoyed with friends, or even with strangers who are friends in waiting." ~ Julia Child

SEE OVER FOR BEVERAGE SELECTIONS

Chef/Partner
MARK DOMMEN
Front of House & Bar
OSCAR DAVILA

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.

Follow us:



10.14.24