



## 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

**Butter Lettuce Salad**  
fuyu persimmon, pistachio, tarragon,  
champagne vinaigrette (GF) (V)

**Braised Beef Cheeks**  
celery root puree, escarole, maitake mushrooms (GF)

## 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:



10.21.24