



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

Potato Leek Soup
tempura clams, parsley oil,
pickled fresno chilies 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

\$59

Butter Lettuce Salad
fuyu persimmon, pumpkin seeds, chevre,
champagne vinaigrette (GF) (V)

Pan Seared Petrale Sole
Butternut squash puree, brussels sprouts, pepita salsa verde,
brown butter emulsion (GF)

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

Chef/Partner
MARK DOMMEN
Front of House Director
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.

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11.18.24