



## 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

**Winter Chicory Salad (gf)**  
pear, candied pecans, vella dry jack,  
Marshall's Farm honey vinaigrette 18

**Grilled Octopus (gf)**  
sunchokes, preserved lemon,  
fresno chili, warm herb vinaigrette 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

**Butternut Squash Agnolotti (v)**  
chanterelles, sage brown butter, port wine 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 Northern Halibut (gf)**  
parsnip purée, escarole, beech mushrooms,  
red wine 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

**Carrot-Ginger Soup (gf, v)**  
broccoli florets, snap peas, basil purée, crispy ginger

**Grilled Pork Entrecôte**  
braised red cabbage, apple, hen of the woods,  
herbed spaetzle, mustard seed jus

**Choice of Dessert from our Menu**

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

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

**SEE OVER FOR BEVERAGE SELECTIONS**

# CRAB FESTIVAL

THROUGHOUT  
FEBRUARY

**Hand-Picked Dungeness Crab Louis (gf)**  
pulped avocado, crisp romaine,  
cucumber, red onion, and our  
signature Louis dressing

**Dungeness Crab Cakes (gf)**  
saffron aioli and a touch  
of cilantro