



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

BEYOND THE PLATE

A COLLABORATION DINNER MENU TO CELEBRATE
BLACK HISTORY MONTH | FEB 24-28

Chef Mark Dommen and Chef Nelson German of Sobre Mesa have united to craft an extraordinary special menu through innovative cuisine paired perfectly with exceptional wines from Mac McDonald of Vision Cellars, curated by One Market Sommelier and Wine Director Tonya Pitts.

Ask your server for the special 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