



LUNCH

Chickpea Fries (v)
harissa aioli 13

Potato Leek Soup
tempura clams, parsley oil, pickled fresno chilies 18

Bradley's Caesar Salad
whole leaf romaine, parmesan croutons 15

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

Avocado Toast
grilled acme bread, radish (v+) 15
with cold-smoked bodega bay salmon 26

Tuna Tartare
edamame purée, finger limes, chives, shiso, taro chips 22.50

House-Made Chitarra Pasta
butternut squash ragout, sundried tomato, parmesan 25.50

Crispy Fried Chicken Sandwich
challah bun, lettuce, tomato, special sauce 19.50
add american cheese 1.75 add Fries 6.50

Grilled Tombo Tuna Salad (gf)
kohlrabi, leek, saffron, kalamata olives, basil 28.50

House-Ground All-Natural Burger
Open Table Top 10 Tastiest Burgers in SF
pimento cheese, lettuce, tomato, b&b pickles, challah bun 19.50
add fries 6.50

12-hour Smoked Beef Brisket (gf)
potato salad, coleslaw, bbq sauce 26.50

Grilled Idaho Trout (gf)
broccoli rabe, grenobloise "vinaigrette" 27.50

Grilled Flat Iron Steak
bay leaf marinade, potato purée, sautéed spinach, peppercorn sauce 32

MARKET MENU
Feb 3-7 | \$35

Tortilla Soup (gf)
avocado, cilantro pesto, rock shrimp, crispy tortilla

Pan-Seared Branzino (gf)
braised fennel, citrus vinaigrette, mizuna

Add Butterscotch Pudding or Chocolate Pot de Crème \$7

FROM ONE MARKET RESTAURANT



- A New York Style Delicatessen -

LUNCH LIBATIONS

Ask about our \$9 cocktails



LATKES
(3 pcs) - gluten free
crispy potato pancakes, sour cream, house-made applesauce (v) 14.95

Pulled Brisket
bbq sauce, pickle, jalapeño, american cheese 24.50

Pastrami "Reuben"
MnM dressing, sauerkraut, swiss cheese 25.50

Bodega Bay Smoked Salmon
chive crème fraîche, salmon caviar, dill 28.50

BIG SANDWICHES
Served on twice-baked rye or challah with pickle
Add Swiss or Havarti 1.95

12-hour Smoked Brisket 21.95

Traditional Romanian Pastrami
using a time-honored recipe 22.95

Lightly-Smoked Natural Turkey Breast
with lettuce, tomato 19.95

SIGNATURE SANDWICHES
Served on twice-baked rye or challah with pickle

Pastrami Reuben Swiss, sauerkraut, MnM dressing, griddled 24.95

Meat Combo - Brisket and Pastrami 26.95

No.18 pastrami, swiss, coleslaw, MnM dressing 24.95

Mile High pastrami, rare roast beef, turkey, havarti, lettuce, tomato, MnM dressing - a triple decker! 31.95

SOUP
Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take on this classic jewish comfort food 14.95

SIDES
Potato Salad 4.50 | **Coleslaw** 4.50 | **Fries** 6.50

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

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

Chef/Partner
MARK DOMMEN
Front of House Director
OSCAR DAVILA

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

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