



### 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 10 - 14 | \$35

**Arugula Salad**  
radish, warm bacon vinaigrette,  
ricotta salata (GF)

**Grilled Mahi**  
mashed carrot, swiss chard,  
ginger-cilantro salsa verde (GF)

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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02.10.25