

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

Hand-Picked Dungeness Crab Louis (gf)

pulped avocado, crisp romaine, cucumber, red onion, and our signature Louis dressing 28

MARKET MENU

March 10 - 14 |

Tortilla Soup

shrimp, avocado, crispy tortilla, serrano chili, cilantro (GF)

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

Pan Seared Branzino

crushed carrot, snap peas, English peas, asparagus, lemon grass emulsion (GF) Add Butterscotch Pudding \$7.50

FROM ONE MARKET RESTAURAN



- A New York Style Delicatessen

LATKES

(3 pcs) - gluten free

crispy potato pancakes, sour cream, house-made applesauce (v) 14.95

Pulled Brisket

bbg 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.

LUNCH LIBATIONS

Ask about our \$8 cocktails



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. **f □** 02.03.25