



# 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

**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



APRIL 4 & 7-11  
3 COURSES  
\$35

**Grilled Delta Asparagus**  
frisée, egg mimosa,  
caper-herb vinaigrette

**Steamed Branzino**  
snow peas, snap peas,  
pea sprouts,  
spring garlic emulsion

Add Butterscotch  
Pudding or  
Chocolate Pot de Creme

FROM ONE MARKET RESTAURANT

~add on~ Sommelier Selection \$20/gl



- A New York Style Delicatessen -

## 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.

## LUNCH LIBATIONS

Ask about our  
\$8 cocktails

