



# MOTHER'S DAY BRUNCH

May 11, 2025

## STARTERS

**Hama Hama Oysters on the Half Shell**  
meyer lemon-pink peppercorn  
mignonette  
half dozen 25 | dozen 48

**Chickpea Fries**  
harissa aioli 13

**Mark's "Better than Bubbies?"  
Matzo Ball Soup**  
micro parsley 14.95

**Deviled Eggs (4 pcs)**  
applewood smoked bacon, fresno chilies 13

**Avocado Toast**  
radish, chive, cilantro, sea salt 15  
with Bodega Bay smoked salmon 26  
add an egg 3

**Dungeness Crab Louis**  
romaine, avocado, cucumber,  
louis dressing, lemon 29

**Caesar Salad**  
Whole leaf romaine, parmesan, croutons 15

**Latkes (3 ea)**  
sour cream, house made applesauce 14.95

## DESSERTS

**Apple Hand Pie**  
cider gastrique, vanilla bean ice cream 12

**Toffee Almond Crunch Cake**  
vanilla bean ice cream 12

**Strawberry "Short Cake"**  
olive oil cake, lemon curd, strawberries 14

**Rugelach**  
chocolate & apricot-raspberry 2 for 9

## MAIN COURSES

**Traditional Eggs Benedict**  
hen eggs, Canadian bacon,  
hollandaise sauce, mixed greens 24

**Eggs Florentine 22**

**Pastrami Reuben** – Mark 'n Mike's Favorite  
pastrami, swiss, sauerkraut, M&M dressing, griddled  
and served with choice of potato salad or coleslaw 26  
Add an egg 3

**Bodega Bay Smoked Salmon Loaded Latkes**  
chive crème fraiche, salmon caviar, dill 28.50  
add an egg 3 ea

**Smoked Beef Brisket Breakfast Sandwich**  
griddled egg, American cheese, bbq sauce,  
pickled jalapeño, challah bun 23  
add french fries 6.50

**Spit-Roasted Prime Rib 10 oz.**  
horseradish, spinach, potato purée 45

**Pan-Seared Alaskan Halibut**  
sweet corn, peas, beech mushrooms,  
lemon grass emulsion 43

**One Market Burger**  
house ground beef, pimento cheese, lettuce,  
tomato, b&b pickles 21  
add french fries 6.50

**House-Made Chitarra Pasta**  
pea pesto, english peas, snow peas, snap peas, mint 26  
add a poached egg 3



**THE MAMA-MOSA**  
sparkling wine and fresh squeezed oj 14

SEE OVER FOR BEVERAGE SELECTIONS

RESERVE A TABLE



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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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