



DINNER

STARTERS

Chickpea Fries (v)
harissa aioli 13

Deviled Rolling
Ranch Eggs (gf) 4 pcs
crispy bacon, fresno chile 13

Latkes (gf)
three crispy potato pancakes, sour
cream, house-made applesauce 14.95

Hama Hama Oysters on the Half Shell
mignonette, cocktail sauce, lemon
\$4.5 ea, half dozen \$25, dozen \$48

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

Iceberg Wedge (gf)
bacon, tomato, pt. reyes blue
cheese dressing, chives 17

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

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

Grilled Octopus (gf)
fava beans, fresno chilies, salsa verde 23

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

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

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

Hand-Picked Dungeness Crab Louis (gf)
pulpd avocado, crisp romaine,
cucumber, red onion, and our
signature Louis dressing 28

MAIN COURSES

House Made Fettuccini (v)
morel mushrooms, ramp pesto,
pickled ramps, parmesan 31

Spit-Roasted Prime Rib au Jus (Fridays only)
creamed spinach, mashed potatoes,
horseradish cream, popover 59

Grilled NY Steak
mashed potatoes, button mushrooms,
sautéed spinach, peppercorn sauce 58

Crispy Fried Chicken 5 pcs
mashed potatoes, coleslaw 33

Bacon-Wrapped Pork Tenderloin (gf)
dandelion "persillade," salsify, natural jus 38

Pan-Seared Northern Halibut (gf)
spring succotash, baby turnip, spring garlic emulsion 43

Roasted Cauliflower Steak (v+, gf)
ramp purée, crispy shallots, cilantro,
grilled ramp vinaigrette 27

Pastrami Reuben
Swiss, sauerkraut, MnM dressing,
choice of potato salad or cole slaw 26.95

MARKET MENU

May 2 - 9 | \$59

For Mother's Day week, Chef Mark Dommen has crafted a special
dinner menu dedicated to his mother, Maria,
celebrating their Swiss heritage.

Smoked Trout & Rosti Potato
hen egg, arugula salad, warm herb vinaigrette
Wieninger, Wiener Gemischter, Satz DAC, Austria 2017 1/2glass 9 / glass 17

Pastete
puff pastry, veal, sausage, mushrooms, white wine sauce
Paul Ach, Blaufränkisch, Heideboden, Burgenland, Austria 2021 1/2glass 8 / glass 16
Blau Haus Bläufrankisch, Austria 2011 1/2glass 8 / glass 16

Select any dessert from our menu

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

Please inquire with your server for
information on additional gluten free options.

SEE OVER FOR BEVERAGE SELECTIONS