



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

MARKET  
MENU

May 27 - 30 | \$35

First of the Season  
Heirloom Tomato Salad  
burrata, wild arugula, basil

Bolognese & House Made Rigatoni Pasta  
garden oregano, broccoli rabe,  
parmesan cheese

Add Butterscotch  
Pudding \$7.50

FROM ONE MARKET RESTAURANT



- 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

