

ONE MARKET

RESTAURANT

STARTERS

Chickpea Fries
harissa aioli 9.00

Bradley's Caesar Salad
whole leaf romaine,
parmesan croutons 12.00

Farmer's Market Salad
seasonal greens, vegetables 11.00

Kampachi Crudo
green apple, ponzu,
fresh-grated horseradish 19.00

Smoked Tomato Mussel Soup
croutons, parsley, crispy shallots
16.00

Chestnut Soup
smoked duck, crème fraîche,
pickled beech mushrooms 15.00

Grilled Octopus
"chorizo" purée, avocado chimichurri,
parsley 18.00

SANDWICHES

whole grain bread available for all sandwiches

Pulled Chicken Sandwich
Lexington barbecue sauce,
onion rings, ciabatta roll 16.00

House-ground All Natural Burger
pimento cheese, lettuce, tomato,
b&b pickles, "ritz cracker" crumb bun
17.50

\$5 Lunch Cocktails*

Your choice of Tanqueray Gin or Skyy Vodka
Martini or Cosmo or Bulleit Rye Manhattan
*- limit two per person with lunch order

**Zero-proof Cocktails and
Blended Lemonades**-on reverse side

**Please note that we no longer accept
Lark Creek Restaurant Group Gift Cards.**

*Notice: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.*

*In response to San Francisco employer mandates
a 5% surcharge will be added to all food and beverage sales.*

Chef/Partner MARK DOMMEN

Follow us on:   11.20.17

LUNCH

MAIN COURSES

Wild Gulf Shrimp "Louis"
romaine hearts, avocado, quail egg 23.00

Dungeness Crab Cakes (limited availability)
mizuna salad, saffron aioli 3-piece 19.00 / 5-piece 29.00

OMR Cobb Salad
rocky jr. chicken breast, niman ranch applewood-smoked bacon,
pt. reyes blue, red wine vinaigrette 19.00

Lightly Smoked Tasmanian Ocean Trout "Mi Cuit"
potato rösti, pancetta vinaigrette, pastured chicken egg 18.00

Grilled Tombo Tuna Salad
green papaya salad, tonnato sauce, puffed quinoa 23.00

Parisian Style Gnocchi
eggplant soubise, tomato concassé, peas 22.00

Pan-seared Gulf Flounder
green lentils, mirepoix, carrot-curry emulsion 22.50

GRILL & ROTISSERIE

Passmore Ranch Trout
warm herb vinaigrette, broccoli rabe, toasted almonds 22.00

Natural Angus Flat Iron Steak
bay leaf-marinated, fried shallot rings,
green peppercorn sauce, mashed potatoes, spinach 24.50

All Natural Half Chicken
potato purée, summer beans, thyme jus 21.50

25.00 MARKET LUNCH NOV. 27 - DEC. 1

Starters

Roasted Beet Salad arugula, meyer lemon, pecorino

or

Duck Liver Mousse toasted baguette, pickled vegetables, herb salad

Main Courses

Hand Made Gnocchi Sardi porcini cream, mushrooms, crème fraiche

or

Grilled Natural Pork Loin quince, cipollini onion, swiss chard

Dessert

add a "Singular Sensation" from our dessert menu for 5.00

THE DOWNTOWN
SOCIAL
FRIDAY & SATURDAY NIGHTS
\$45 : SOMMELIER'S LIST OF
PRIX FIXE : HALF PRICE
MENU : WINES

1 MARKET STREET SAN FRANCISCO 415.777.5577 ONEMARKET.COM