

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

**Butternut Squash &
Dungeness Crab Soup**
cilantro, black garlic, ginger 17.00

Curried Sweet Potato Soup
lentils, fresno chilis, yogurt,
cilantro 14.00

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 only accept
Lark Creek Restaurant Group Gift Cards
purchased from One Market Restaurant.**

*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

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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

Red Quinoa Salad
chicken, avocado, watercressm cauliflower,
lemon-curry 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

Potato Gnocchi
wild mushrooms, pecorino romano, sea grass 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

SF RESTAURANT

week

25.00 JANUARY 22 - 26 & JANUARY 29 - 31

Starters

White Bean Soup spicy rock shrimp, cilantro, avocado

or

Arugula Salad pear, ricotta salad, marcona almonds,
lemon vinaigrette

Main Courses

Red Wine-braised Beef Sugo house-made fettuccine, petite herbs

or

Grilled Steelhead Trout potatoes, carrots, celery, tarragon,
crème fraîche

Dessert

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