



# ONE MARKET

RESTAURANT

LUNCH

## 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

Follow us on: 02.05.18

## 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

## 25.00 MARKET LUNCH FEBRUARY 5 - 9

*Starters*

**Potato & Leek Soup** black trumpet mushrooms, parmesan, nettles

or

**Porchetta di Testa** pickled melon, mustard seeds, baguette

*Main Courses*

**Beef Bolognese** house-made rigatoni, bellwether farms ricotta

or

**Grilled Petrale Sole** bok choy, scallions, ginger-soy vinaigrette

*Dessert*

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

THE DOWNTOWN  
**SOCIAL**  
FRIDAY & SATURDAY NIGHTS

\$45  
PRIX FIXE  
MENU

SOMMELIER'S LIST OF  
HALF PRICE  
WINES

This Weekend's Menu, February 9 & 10

Escargot or  
House-made Pork Liver Paté

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Black Sea Bass or Grilled Pork Chop

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Choice of Singular Sensation Dessert