



ONE MARKET

RESTAURANT

DINNER

STARTERS

Kampachi Crudo
green apple, horseradish, ponzu 18.00

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

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

House-made Charcuterie
pickled ramps, quince preserve, duck liver mouse 16.00

Rossotti Ranch Veal Tortellini
fennel, orange, parmesan 17.00

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

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

Oysters on the Half Shell A.Q.

Hand-picked Dungeness Crab Salad
miso, citrus, seaweed 18.00

Beet Carpaccio
radishes, fresh chèvre, sherry vinaigrette 13.50

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

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

This Weekend's Menu, March 2 & 3
*Celebrating One Market Restaurant's
Classic Dishes from 1993-2018*

Thinly Sliced Beef Tongue or
Pt. Reyes Blue Cheese Soufflé

Pancetta-wrapped Day Boat Scallops or
Braised Pork Shoulder

Choice of Singular Sensation Dessert

MAIN COURSES

Bacon-wrapped Pork Tenderloin
dandelion "persillade," salsify, natural jus 31.00

Norwegian Halibut
sunchokes, clams, garlic-chive oil 35.00

Pan-seared Red Snapper
young vegetables, fava leaves, green garlic nage 33.50

Pan-seared Day Boat Scallops
celery root "risotto", spinach, black truffle jus 36.00

Potato Gnocchi
wild mushrooms, pecorino romano, sea grass 26.00

Liberty Farms Duck Breast
smoked duck sausage, braised radicchio, chanterelles 33.00

Braised Beef Cheeks
gnudi, black trumpet mushrooms, nettle purée 30.00

Chef's Tasting Menu
Six special courses selected nightly by Chef Mark Dommen
99.00 per person **for the table** wine pairing A.Q.

GRILLED, SPIT-ROASTED, SMOKED a la carte main courses

12oz Creekstone All Natural Angus New York Steak
red wine butter, bèarnaise relish 43.00

8oz Filet Mignon green peppercorn sauce 47.00

Ahi Tuna lardo, beech mushroom escabeche 28.00

Pacific Swordfish meyer lemon gremolata vinaigrette 25.00

All Natural Half Chicken thyme jus, arugula 22.50

FARMER'S MARKET SIDES 9.00 each

Chick Pea Fries
harissa aioli

Buttery Mashed Potatoes

**Sautéed Spinach w/garlic chips
or Creamed Spinach**

Roasted Cauliflower
parsley salsa verde

Roasted Mushrooms
thyme, roasted garlic

Roasted Brussels Sprouts
applewood-smoked bacon

Potato Tots
house made ketchup

**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*