



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
- Ahi Tuna & Blood Orange Tartare**
yuzu, finger lime, hearts of palm,
seed lavash 18.00
- 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 Maker's Mark 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
GM/Partner LORENZO BOUCHARD

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, watercress, cauliflower,
lemon-curry vinaigrette 19.00
- Grilled Tombo Tuna "Lyonnaise"**
bacon, frisée, poached egg, mustard vinaigrette 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
- Smoked Natural Beef Brisket**
slaw, potato salad, pickles, bbq sauce 20.00

25.00 MARKET LUNCH MARCH 12 - 16

Starters

- Asparagus Soup** smoked cod brandade
- or
- Marquita Farm Beet Salad** chèvre, arugula, citrus

Main Courses

- Spring Risotto** snap peas, baby carrots, artichokes
- or
- Grilled Pork Chop** oatmeal, swiss chard,
hen-of-the-woods mushrooms

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

March Weekend Menu

- Thinly Sliced Beef Tongue or
Pt. Reyes Blue Cheese Soufflé
-
- Pancetta-wrapped Day Boat Scallops or
Braised Pork Shoulder
-
- Choice of Singular Sensation Dessert