



MOTHER'S DAY

Sunday, May 13, 2018

Small Plates to Share

PORK BELLY "BANH MI" TACOS
pickled vegetables 14.00

OYSTERS ON THE HALF-SHELL
mignonette, cocktail sauce 24.00

SAVORY CHEESE DOUGHNUTS
bacon aioli 13.00

SMOKED ST. LOUIS STYLE PORK RIBS
bbq sauce 13.00

CHICKPEA FRIES
harissa aioli 9.00

Starters

DUNGENESS CRAB CAKES
mizuna, cilantro, saffron aioli 19.00

BRADLEY'S CAESAR SALAD
whole leaf romaine, parmesan croutons 12.00

BEET CARPACCIO
fresh chèvre, radish sprouts, sherry vinaigrette 14.00

GRILLED OCTOPUS
chorizo purée, avocado chimichurri 18.00

CELTUCE & RADISH SALAD
smoked sea trout, mint, banyuls vinaigrette 16.00

ZUCKERMAN FARMS ASPARAGUS SOUP
smoked cod brandade, white asparagus, croutons 16.00

ARTICHOKE RISOTTO
peas, parmesan, marjoram 17.00

Main Courses

ROLLING RANCH EGG OPEN-FACED OMELETTE
ricotta cheese, fresno chili, avocado 20.00

EGGS BENEDICT
house-cured Berkshire ham, hollandaise, mixed greens 20.00

HOUSE-MADE CAVATELLI
braised veal, fennel, orange 22.00

ONE MARKET BURGER
pimento cheese, lettuce, tomato, bread & butter pickles,
potato tots 18.00

WILD GULF SHRIMP "LOUIS"
romaine hearts, avocado, quail egg 24.00

PAN-SEARED RED SNAPPER
spring vegetables, green garlic emulsion 32.00

LIGHTLY SMOKED TASMANIAN OCEAN TROUT
potato rösti, slow cooked hen egg, pancetta vinaigrette 19.00

SPIT-ROASTED PRIME RIB
horseradish, spinach, potato purée 36.00

Mom's Market Menu
47.00

First Course

CELTUCE & RADISH SALAD

or

ZUCKERMAN FARMS ASPARAGUS SOUP

Main Course

PAN-SEARED SNAPPER

or

SPIT-ROASTED PRIME RIB

Dessert

select one "singular sensation" from our dessert menu

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

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