



ONE MARKET

RESTAURANT

STARTERS

White Bean Soup
nettle flan, fava beans, fennel 15.00

Celtuce & Radish Salad
smoked sea trout, trout roe,
banyuls vinaigrette 16.00

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

Hudson Valley Foie Gras Terrine
wildflower honey gelée, asian pear,
shiso 29.00

Rossotti Ranch Veal Tortellini
fennel, orange, parmesan 17.00

Zuckerman Farms Asparagus Soup
smoked brandade, white asparagus,
preserved lemon 16.00

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 Monterey romaine,
parmesan croutons 12.00

DINNER

MAIN COURSES

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

Olive Oil Poached Alaskan Halibut
caroline, fava beans, anchovy-caper vinaigrette 33.00

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

Pan-seared Day Boat Scallops
morels, crushed potatoes, prosciutto, tarragon 34.00

Artichoke & Pea Risotto
hazelnuts, meyer lemon, marjoram, parmesan 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, béarnaise 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

Grilled Zuckerman Farms Asparagus
melted raclette cheese (11.00)

**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*

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

April Weekend Menu

*Celebrating One Market Restaurant's
Classic Dishes from 1993-2018*

Vichyssoise or
Shaved Foie Gras Salad

Bradley's Yankee Pot Roast or
Alaskan Halibut "Sous Vide"

Choice of Singular Sensation Dessert