



ONE MARKET

RESTAURANT

LUNCH

STARTERS

Matzo Ball Soup
carrots, celery,
chicken consommé 14.00

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

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

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

Grilled Octopus
"chorizo" purée, avocado chimichurri,

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

Matzo on request

*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 APRIL 2 - 6

Starters

Grilled Zuckerman Farms Asparagus sauce gribiche

or

Squash & Sweet Potato Soup lentils, yogurt, ginger

Main Courses

Pan-seared Tile Fish fava leaves, celery root "risotto",
charred scallion salsa verde

or

Grilled Chicken Paillard snap peas, snow peas, pea sprouts,
beech 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

April Weekend Menu

Vichyssoise or
Shaved Foie Gras Salad

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

Choice of Singular Sensation Dessert