



ONE MARKET

RESTAURANT

LUNCH

STARTERS

White Bean Soup
nettle flan, fava beans, fennel 15.00

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,
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 Seagram's Gin or Skyy Vodka
Martini or Cosmo or Evan Williams 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

Artichoke & Pea Risotto
hazelnuts, meyer lemon, marjoram, parmesan 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 9 - 13

Starters

Scallop Crudo mango, cucumber, cilantro

or

Potato Leek Soup crème fraiche, applewood smoked bacon, crispy potato

Main Courses

Octopus Ragout black gemelli, tomato, parsley

or

Liberty Farms Duck Confit pinquito beans, sofrito, smoked duck sausage

Dessert

add a "Singular Sensation" from our dessert menu for 5.00

THE DOWNTOWN
SOCIAL
FRIDAY & SATURDAY NIGHTS

\$45
PRIX FIXE
MENU :
SOMMELIER'S LIST OF
HALF PRICE
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