



# ONE MARKET

R E S T A U R A N T

LUNCH

## STARTERS

- Chickpea Fries**  
harissa aioli 9.00
- Bradley's Caesar Salad**  
whole leaf California romaine,  
parmesan croutons 12.00
- Farmer's Market Salad**  
seasonal greens, vegetables 11.00
- White Bean Soup**  
nettle flan, fava beans, fennel 15.00
- 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
  - One Market Daily Sandwich** 16.00

## \$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

*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 23 - 27

### Starters

- Crispy Shrimp Tacos** panko-crust, flour tortilla, shrimp aioli
- or
- Spring Pea Salad** niçoise olives, radish, mustard-shallot vinaigrette

### Main Courses

- Liberty Farms Duck Bolognese** house-made orecchiette, broccoli,  
fava beans
- or
- Pan-seared Petrale Sole** beet-horseradish purée, sautéed leeks,  
crispy leeks

### 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  
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- Bradley's Yankee Pot Roast or  
Alaskan Halibut "Sous Vide"  
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- Choice of Singular Sensation Dessert