



ONE MARKET

RESTAURANT

LUNCH

STARTERS

- Chickpea Fries**
harissa aioli 9.00
- Bradley's Caesar Salad**
whole leaf Monterey 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
- Foie Gras Burger**
beef patty, 2oz seared foie gras,
onion marmalade, brie 32.00
- House-ground All Natural Burger**
pimento cheese, lettuce, tomato,
b&b pickles, "ritz cracker" crumb bun
17.50
- One Market Daily Sandwich** 16.00
- Pulled Chicken Sandwich**
Lexington barbecue sauce,
onion rings, ciabatta roll 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
- 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

GRILL & ROTISSERIE

25.00 MARKET LUNCH MAY 14 - 18

Starters

Cauliflower Soup shrimp, green apple, tarragon oil

or

Roasted Baby Beet Salad sherry vinaigrette, arugula pesto,
parmesan cheese

Main Courses

Pan-seared Petrale Sole English, snap and snow pea salad,
crushed potatoes

or

House-made Black Pepper Cavatelli fennel, orange, wild fennel pollen

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

May Weekend Menu

Chilled Cucumber Soup or
Shrimp & Corn Fritters

Roasted Liberty Farms Duck Breast or
Ahi Tuna & Seared Foie Gras

Choice of Singular Sensation Dessert