



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
- Sweet Corn Soup**
grilled corn, cotija,
pickled fresno, cilantro 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
- Roasted Baby Beet Salad**
strawberries, purslane, pistachio,
chèvre 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**
summer squash, basil, tomato vinigrette 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 MAY 29 - JUNE 1

Starters

Cauliflower Soup capers, crisp shallot, roasted pear

or

Baby Kale Salad chickpea puree, marcona almond, pecorino romano

Main Courses

Braised Spanish Octopus Sugo squid ink chitarra, white wine, tomato,
parsley

or

Grilled Chicken Paillard asparagus, fingerling potato, snap peas

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

June Weekend Menu

Strawberry Gazpacho or
Tuna Tartare

Petrале Sole Souffle or
Grilled Cornish Game Hens

Choice of Singular Sensation Dessert