



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 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 chiles,
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, pistachios, 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 vinaigrette 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 JUNE 4 - 8

Starters

- Local Halibut Crudo** house-made kimchi, lemon oil
- or
- Zucchini Fritters** mint, yogurt, fresno chili

Main Courses

- Grilled Steelhead Trout** crushed carrots, snow peas,
nasturtium salsa verde
- or
- Braised Rossotti Ranch Veal** orecchiette pasta, fresh porcinis,
frilly mustard

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
-
- Petrale Sole Souffle or
Grilled Cornish Game Hens
-
- Choice of Singular Sensation Dessert