



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
Eggplant Soup pancetta, tomato, lovage oil 16.00
Ahi Tuna & Blood Orange Tartare yuzu, finger lime, hearts of palm, seed lavash 18.00
Local Halibut Crudo house-made kimchi, green apple, sesame 18.00
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 JULY 2 - 6

Starters

- Celery Root Vichyssoise scallion oil, crème fraîche, crouton
or
"B.L.P." Salad peaches, little gem lettuce, bacon

Main Courses

- Llano Seco Pork Shoulder rigatoni, hen of the woods, pecorino
or
Seared Duck Confit roasted apple purée, braised cabbage, 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

June Weekend Menu

- Strawberry Gazpacho or Tuna Tartare

Petrale Sole Souffle or Grilled Cornish Game Hens

Choice of Singular Sensation Dessert