



LUNCH

STARTERS

- Chickpea Fries harissa aioli 9.00
Bradley's Caesar Salad whole leaf Monterey romaine, parmesan croutons 12.50
Farmer's Market Salad seasonal greens, vegetables 12.00
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, tater tots 18.50
One Market Daily Sandwich onion rings 17.00
Pulled Chicken Sandwich Lexington barbecue sauce, onion rings, ciabatta roll 16.50

\$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 23.50
Artichoke & Pea Risotto hazelnuts, meyer lemon, marjoram, parmesan 22.00
Pan-seared Gulf Flounder summer squash, basil, tomato vinaigrette 23.00

GRILL & ROTISSERIE

- Passmore Ranch Trout warm herb vinaigrette, broccoli rabe, toasted almonds 23.00
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 21.00

25.00 MARKET LUNCH JULY 9 - 13

Starters

- Peach Gazpacho bay shrimp, jicama, jalapeño, tangerine lace
or
Eggplant Parmesan toybox tomatoes, petite herbs

Main Courses

- Liberty Farms Duck Bolognese gemelli pasta, shiitake mushrooms, scallions
or
Wild Gulf Shrimp white bean purée, warm tomato-lemon vinaigrette, parsley

Dessert

add a "Singular Sensation" from our dessert menu for 5.00

DOWNTOWN SOCIAL

FRIDAY & SATURDAY NIGHTS

\$45 3 COURSE MENU HALF PRICE WINE THROUGHOUT JULY

July Weekend Menu

- Avacado Gazpacho or Amberjack Crudo

Caramelized Sablefish or Grilled Devil's Gulch Ranch Poussin

Choice of Singular Sensation Dessert