



**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

**\$6 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

**27.00 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