



## STARTERS

**Heirloom Tomato Soup**  
'nduja crouton, fromage blanc, marjoram 16.50

**Hawaiian Kampachi Crudo**  
green apple, ponzu, horseradish 18.00

**Grilled Spanish Octopus**  
pomegranate glaze, curry lentil salad, cucumber 18.50

**Lightly Smoked  
Tasmanian Ocean Trout "Mi Cuit"**  
potato rösti, pancetta vinaigrette, pastured chicken egg 18.00

**Hudson Valley Foie Gras Torchon**  
strawberry panzanella, rhubarb, aged balsamic 29.00

**Summer Squash Ravioli**  
squash blossoms, pine nuts, parmesan 17.00

**Sweet Corn Soup**  
grilled corn, cojita cheese, pickled fresno chiles, cilantro 15.00

**Oysters on the Half Shell** A.Q.

**Soft Shell Crab**  
crushed carrots, harissa, nasturtium salsa verde 18.50

**Beet Carpaccio**  
radishes, fresh chèvre, sherry vinaigrette 14.00

**Bradley's Caesar Salad**  
whole leaf Monterey romaine, parmesan croutons 12.50

THE DOWNTOWN  
**SOCIAL**  
FRIDAY & SATURDAY NIGHTS  
\$45 : SOMMELIER'S LIST OF  
PRIX FIXE : HALF PRICE  
MENU : WINES

**August "Vegetarian" Weekend Menu**  
*Celebrating Summer Produce*  
Friday Aug. 31 & Saturday Sept. 1

Heirloom Tomato Salad or  
Nectarine Carpaccio  
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Vegetable Bayaldi or  
Roasted Artichoke  
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Choice of Singular Sensation Dessert

**DINNER**

## MAIN COURSES

**Bacon-wrapped Pork Tenderloin**  
dandelion "persillade," salsify, natural jus 33.00

**Olive Oil Poached Alaskan Halibut**  
summer beans, squash, basil, tomato water 36.00

**Pan-seared Red Snapper**  
chickpeas, smoked eggplant, saffron, red pepper emulsion 34.00

**Pan-seared Day Boat Scallops**  
smoked fresh corn polenta, sunchokes, maitake mushrooms, Australian black truffle vinaigrette 38.00

**Lobster Mushroom Risotto**  
tomatoes, lovage, wild fennel pollen 26.00

**Liberty Farms Duck Breast**  
little neck clams, duck sausage, bok choy, fermented black bean sauce 36.00

**Braised Beef Cheeks**  
chanterelles, spinach spätzle, pearl onions 33.00

**Chef's Tasting Menu**  
Six special courses selected nightly by Chef Mark Dommen  
99.00 per person **for the table** wine pairing A.Q.

## GRILLED, SPIT-ROASTED, SMOKED

a la carte main courses

**12oz Creekstone All Natural Angus New York Steak**  
red wine butter, béarnaise relish 43.00

**8oz Filet Mignon** green peppercorn sauce 47.00

**Ahi Tuna** lardo, beech mushroom escabeche 29.00

**Hot Smoked Wild Salmon** chermoula, micro-cilantro 28.00

**All Natural Half Chicken** thyme jus, arugula 23.00

## FARMER'S MARKET SIDES 9.00 each

**Chick Pea Fries**  
harissa aioli

**Buttery Mashed Potatoes**

**Sautéed Spinach** w/garlic chips

**Roasted Cauliflower**  
parsley salsa verde

**Roasted Mushrooms**  
thyme, roasted garlic

**Fried Green Tomatoes**  
panko breaded, remoulade

**Potato Tots**  
house-made ketchup

**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**  
**ONEMARKET.COM**