



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
- Heirloom Tomato Soup**
'nduja crouton, fromage blanc,
marjoram 16.50
- Ahi Tuna Tartare**
chermoula, charred scallions,
garlic chips 18.00
- Hawaiian Kampachi Crudo**
green apple, ponzu, horseradish 18.00
- Sweet Corn Soup**
grilled corn, cotija, pickled fresno chiles,
cilantro 16.00
- Grilled Octopus**
pomegranate glaze, curry lentil salad,
cucumber 18.50

SANDWICHES

- whole grain bread available for all sandwiches
- 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
- OMR Cobb Salad**
chicken, blue cheese, tomatoes, bacon, avocado 19.00
- Grilled Tombo Tuna "Lyonnaise"**
bacon, frisée, poached egg, mustard vinaigrette 23.50
- Lobster Mushroom Risotto**
tomatoes, lovage, wild fennel pollen 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 AUGUST 20 - 24

Starters

- Liberty Farms Duck Liver Mousse** port-pear mustard, herb salad,
toasted baguette
- or**
- Melon Gazpacho** jicama, lime, shiso, chili oil

Main Courses

- Pan-seared Steelhead Trout** quinoa, spinach, grilled cucumber relish
- or**
- Lamb Bolognese** house-made rigatoni, oregano, tomato, chèvre

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

**August "Vegetarian" Weekend Menu
Celebrating Summer Produce**

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