



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
grilled pear, golden semillon, hibiscus 28.00

Summer Squash Ravioli
squash blossoms, pine nuts, parmesan 17.00

Acorn Squash Soup
jalapeño, cilantro, cocoa nibs, cumin, pumpkin seeds 16.00

Oysters on the Half Shell A.Q.

Kohlrabi & Green Apple Salad
hazelnut dukkah, sunflower sprouts, lemon vinaigrette 13.00

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

October Weekend Menu

*Celebrating Oktoberfest
Featuring Beer Pairings from Fort Point*

House Smoked Salmon or
Sweet Onion Tart

Smoked Pork Chop or
Beef Short Rib "Sauerbraten"

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
quince, delicata squash, escarole, almonds 35.00

Pan-seared Day Boat Scallops
red miso, cauliflower, Jimmy Nardello pepper, asian pear 36.00

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

Roasted Brussels Sprouts
applewood-smoked bacon

Potato Tots
house-made ketchup

*Please note that we only accept Lark Creek Restaurant Group Gift Cards
purchased from One Market Restaurant.*

*In response to city employer mandates a 5%
surcharge will be added to all food and beverage sales.*

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.*

Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

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