



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
- Acorn Squash Soup**  
jalapeño, cilantro, coco nibs, cumin,  
pumpkin seeds 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 Platinum 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.**

*In response to San Francisco 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

**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**  
red quinoa, spinach, grilled cucumber relish 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 OCTOBER 8 - 12**

*Starters*

- Heirloom Tomato Salad** pesto, burrata, toasted baguette
- or**
- Cauliflower Soup** golden raisins, crisp capers, hazelnuts, yogurt

*Main Courses*

- House-made Ricotta Cavatelli** duck confit, lobster mushrooms,  
crème fraîche
- or**
- Pan-seared Steelhead Trout** chickpeas, cherry tomatoes, basil,  
saffron emulsion

*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

- 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