



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 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

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 22 - 26

Starters

Fuyu Persimmon & Little Gem Salad pomegranate, chèvre, Katz Sauvignon Blanc vinaigrette

or

Shrimp Cocktail avocado, horseradish, fennel

Main Courses

Grilled House-made Hungarian Paprika Sausage celery root "risotto", swiss chard, thyme jus

or

Octopus & Red Wine Ragù house-made gemelli pasta, parsley, scallions

Dessert

add a "Singular Sensation" from our dessert menu for 5.00

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

