



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 29 - NOVEMBER 2

Starters

- Smoked Beef Bacon heirloom tomato, mizuna, watermelon radish
or
Roasted Quince Salad arugula, candied walnut, blue cheese

Main Courses

- Seared Petrale Sole sunchokes, braised endive, pomegranate jus
or
Smoked Pork Shoulder potato purée, cipollini, roasted pear

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

November Weekend Menu Celebrating Smoke!

- Kampachi Tartare or Tea Smoked Duck Salad

Apple Wood Smoked Sable Fish or Oakwood Smoked Beef Short Rib

Choice of Singular Sensation Dessert

