



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
- Matsutake Mushroom & Sunchoke Risotto**
green apples, parmesan, cider reduction 22.00
- Pan-seared Gulf Flounder**
braised endive, parsnips, pomegranate jus 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 NOVEMBER 5 - 9

Starters

- Mushroom Soup** crème fraîche, garlic-chive oil, crispy shallots
- or
- Tête de Cochon** pickled mustard seeds, wild arugula, horseradish,
sieved egg

Main Courses

- Grilled House-made Hungarian Paprika Sausage**
Anson Mills polenta, swiss chard, thyme jus
- or
- Octopus & Red Wine Ragù** chitarra pasta, parsley, scallions

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

**November Weekend Menu
"Smoke"**

- Kampachi Tartare or
Tea Smoked Duck Salad
-
- Apple Wood Smoked Sable Fish or
Oakwood Smoked Beef Short Rib
-
- Choice of Singular Sensation Dessert

