



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
- Mushroom Soup**
mixed mushrooms, creme fraiche,
parsley 16.00
- 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 12 - 16

Starters

Last of the Season Tomato Soup
fromage blanc, tomato, basil

or

Wild Arugula Salad
fuyu persimmon, pistachio nuts, fresh chèvre, pomegranate

Main Courses

Grilled Pork Paillard
roasted butternut squash, fennel, salsa verde

or

Pan-Seared Steelhead Trout
blue lake beans, sautéed potatoes, warm bacon vinaigrette

Dessert

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

