



**LUNCH**

**STARTERS**

**Chickpea Fries** harissa aioli 9.00

**Bradley's Caesar Salad**  
little gem lettuce,  
parmesan croutons 12.50

**Farmer's Market Salad**  
seasonal greens, vegetables 12.00

**Mushroom Soup**  
mixed mushrooms, crème fraîche,  
parsley 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



**Friday & Saturday Nights Only**

**Pt. Reyes Blue Cheese Iceberg Wedge**

**Market Street Cut 47.95**

**Bone-in Cut 55.95**

creamed spinach, mashed potatoes,  
popover, horseradish cream

**Add any Singular Sensation Dessert 4.95**

**Sommelier's Half-Price Weekend Wine List**

*Chef/Partner* MARK DOMMEN  
*GM/Partner* LORENZO BOUCHARD

**MAIN COURSES**

**Wild Gulf Shrimp "Louis"**  
little gem lettuce, 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 DECEMBER 10 - 13**

*Starters*

**Persimmon Salad** baby wild arugula, pomegranate, pistachios, chèvre  
**or**  
**Shrimp Cocktail** cocktail sauce, horseradish, lemon oil

*Main Courses*

**Grilled Chicken Breast** Anson Mills white corn grits, swiss chard,  
thyme jus  
**or**  
**Pan-seared Petrale Sole** celery root, beech mushrooms, mizuna.

*Dessert*

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

**\$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.*

