



## 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**  
citrus, pickled ginger, lemon oil 18.00

**Acorn Squash Soup**  
jalapeño, cilantro, coco nibs, cumin,  
pumpkin seeds 16.00

**Grilled Octopus**  
pomegranate glaze, curry lentil salad,  
cucumber 18.50

LUNCH

## 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 Chopped Salad**  
chicken, bacon, egg, black beans, avocado-cilantro vinaigrette 19.00

**Grilled Tombo Tuna**  
red quinoa, spinach, grilled cucumber relish 23.50

**Butternut Squash & Escarole Risotto**  
parmesan, chili oil, pine nuts 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**

## 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



Available at dinner during SF Restaurant Week

**Pt. Reyes Blue Cheese Iceberg Wedge**

**Market Street Cut 47.95**

**Bone-in Cut 55.95**

creamed spinach, mashed potatoes,  
popover, horseradish cream

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**Add any Singular Sensation Dessert 4.95**

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

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

**SF RESTAURANT**  
*week*

January 22 - 31  
25.00

Two course lunch

### Starters

**Sunchoke Velouté** spicy rock shrimp, persillade, hazelnuts  
or

**Sweet Gem Salad** pears, pt. reyes blue cheese dressing,  
marcona almonds, herb vinaigrette

### Main Courses

**Red-wine Braised Beef Sugo** house-made pappardelle, petite herbs  
or

**Grilled Steelhead Trout** crushed yukon gold potatoes,  
mirepoix vegetables, mustard seed jus  
or

**Winter Squash & Escarole Risotto** parmesan, chili oil, pine nuts

### 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.*

