



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
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

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-while it lasts!

Pt. Reyes Blue Cheese Iceberg Wedge

Market Street Cut 47.95

Bone-in Cut 55.95

fresh creamed spinach, mashed potatoes,
house-made 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 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
slaw, potato salad, pickles, bbq sauce 21.00

27.00 MARKET LUNCH FEBRUARY 1

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

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.*

