



**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**  
avocado, radish, ponzu, cilantro 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

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**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**  
pea shoots, snow peas, spring garlic-ginger vinaigrette 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 25 - MARCH 1**

*Starters*

**Endive & Treviso Salad** Pt. Reyes blue cheese, torn croutons, late harvest  
sauvignon blanc vinaigrette

**or**

**Parsnip Velouté** crispy parsnip, parsley, watermelon radish

*Main Courses*

**Chitarra Pasta Carbonara** bacon, snap peas, parmesan

**or**

**Pan-seared Petrale Sole** celery root, pear, warm caper-chive vinaigrette

*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.*

