



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

Spring Pea Soup  
greek yogurt, herbs, puffed rice 15.00

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  
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 APRIL 1 - 5

Starters

Baby Wild Arugula Salad red & green grapes, orange, fennel,  
marcona almonds

or

Butternut Squash Soup pumpkin seeds, micro parsley, chili oil

Main Courses

Grilled Chicken Paillard squash, kohlrabi, hen-of-the-woods mushrooms

or

Pan-seared Branzino snow peas, asparagus, celtuce, mustard 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.

