



## LUNCH

### STARTERS

**MATZO BALL SOUP**  
carrots, celery, chicken consommé 14.00

**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,



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**

**Matzo available on request during Passover.**

### 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 MARKET LUNCH

APRIL 15 - 19

#### starters

**CARROT SOUP** chèvre, sesame seeds, micro-cilantro  
or

**BABY KALE SALAD** roasted apples, marcona almonds,  
Pt. Reyes blue cheese, lemon-dijon vinaigrette

#### main courses

**PAN-SEARED STEELHEAD TROUT** snap peas, snow peas,  
celtuce salad, mustard vinaigrette

or

**GRILLED HOUSE-MADE PORK BRATWURST**  
Anson Mills polenta, piperade, herb salad, thyme 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

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

Please note that we only accept  
Lark Creek Restaurant Group Gift Cards  
purchased from One Market Restaurant.

In response to San Francisco employer  
mandates, a 5% surcharge will be added  
to all food and beverage sales.

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