



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



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

HOUSE-MADE CAVATELLI PASTA
spring pea pesto, carrots, fava beans, lemon 22.50

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 22 - 26

starters

TROPICAL "TACO" shrimp, jicama, pineapple, chipotle aioli
or
GRILLED RADICCHIO SALAD pears, wild arugula,
marcona almonds

main courses

PAN-SEARED ROCKFISH farro, maitake mushrooms,
salsa verde
or
GRILLED CHICKEN BREAST celery root "risotto",
swiss chard, 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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