



## LUNCH

### STARTERS

**Bread & butter gladly served on request.**

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 15.00

AHI TUNA TARTARE  
avocado, radish, ponzu, cilantro 18.50

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 19.00

### 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 17.50

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

### 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 20.00

GRILLED TOMBO TUNA  
red quinoa, spinach, grilled cucumber relish 23.50

HOUSE-MADE CAVATELLI PASTA  
spring pea pesto, carrots, fava beans, lemon 23.00

PAN-SEARED GULF FLOUNDER  
pea shoots, snow peas, spring garlic-ginger vinaigrette 24.00

### 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 25.50

SMOKED NATURAL BEEF BRISKET  
slaw, potato salad, pickles, bbq sauce 21.00

### \$27 MARKET LUNCH

June 3 - 7

#### starters

LITTLE GEM SALAD peaches, marcona almonds,  
chèvre, sea salt

or

CHERRY GAZPACHO yogurt, jicama, shiso, blossoms

#### main courses

BRAISED BEEF SUGO house-made pappardelle,  
mushrooms, parsley

or

GRILLED BRANZINO fresh corn polenta, kohlrabi,  
fava beans, salsa verde

#### 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.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

