



## 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

**SWEET CRESCENDO PEPPER SOUP**  
rock shrimp, coconut milk, jalapeños, thai basil 15.00

**GRILLED OCTOPUS**  
marbled potatoes, frisée, grapes, avocado 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**  
summer beans, arugula, olive vinaigrette 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

### \$27 MARKET LUNCH

**June 17 - 21**

#### starters

**RED QUINOA SALAD** cucumbers, celery,  
curry vinaigrette

or

**PORCHETTA DI TESTA CROQUETTE** peaches, wild arugula,  
pickled mustard seeds

#### main courses

**HOUSE-MADE RIGATONI** braised octopus ragù, mint

or

**GRILLED PORK CHOP** green lentils, soffrito, apple salad

#### 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.

