



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

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

FRENCH DIP house-roasted roast beef,

gruyere, horseradish mayo, caramelized onions,
tater tots



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

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, black olives, 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

July 1 - 3 & 5

starters

FARRO SALAD peaches, marcona almonds, arugula

or

CRESCENDO PEPPER SOUP corn, crispy shallots, mint,
coconut milk

main courses

HOUSE-MADE CHITARRA PASTA shrimp, tomato concassé,
zucchini, oregano

or

GRILLED CHICKEN PAILLARD fingerling potatoes,
hen-of-the-woods mushrooms, green mustard

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.

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