



DINNER

STARTERS

MUSHROOM SOUP

mixed mushrooms, crème fraîche, parsley 15.00

HAWAIIAN KAMPACHI TARTARE

smoked onion gelée, onion cream, pickled beech mushrooms 18.50

GRILLED SPANISH OCTOPUS

marbled potatoes, frisée, grapes, avocado 19.00

OYSTERS ON THE HALF SHELL A.Q.

SUMMER MELON SALAD

cucumbers, radish, cilantro, lemon vinaigrette 14.50

BEET CARPACCIO

radishes, fresh chèvre, sherry vinaigrette 14.00

BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 12.50

MARKET SALAD

seasonal greens, vegetables, sherry vinaigrette 12.00



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 wines

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.

Chef/Partner **MARK DOMMEN**

GM/Partner **LORENZO BOUCHARD**

MAIN COURSES

BACON-WRAPPED PORK TENDERLOIN

dandelion "persillade," salsify, natural jus 34.00

PAN-SEARED ALASKAN HALIBUT

corn purée, chanterelles, mixed cherry tomatoes 36.00

PAN-SEARED RED SNAPPER

saffron soubise, zucchini, tapenade 36.00

PAN-SEARED DAY BOAT SCALLOPS

scratch grains, crispy chicken skin, pea sprouts, black truffle 36.00

HOUSE-MADE CAVATELLI PASTA

spring pea pesto, carrots, fava beans, lemon 25.00

ROASTED LIBERTY FARMS DUCK BREAST

duck sausage, peaches, baby turnips, brandy jus 36.00

ROASTED LAMB LOIN & BRAISED LAMB SHOULDER

charred scallions, marbled potatoes, pickled pearl onions 36.00

CHEF'S TASTING MENU

Six special courses selected nightly by Chef Mark Dommen 99.00 per person for the table, wine pairing A.Q.

GRILL, SPIT-ROASTED, SMOKED

a la carte main courses

12oz CREEKSTONE ALL NATURAL

ANGUS NEW YORK STEAK

red wine butter, bèarnaise relish 43.00

8OZ FILET MIGNON green peppercorn sauce 47.00

AHI TUNA lardo, beech mushroom escabeche 29.00

GRILLED WILD KING SALMON

fermented black bean vinaigrette 26.00

FARMERS MARKET SIDES

\$9 each

CHICK PEA FRIES

harissa aioli

ROASTED MUSHROOMS

thyme, roasted garlic

BUTTERY MASHED

POTATOES

FRIED GREEN TOMATOES

remoulade

SAUTÉED SPINACH

garlic chips

POTATO TOTS

house-made ketchup

ROASTED CAULIFLOWER

parsley salsa verde

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