



## 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 beef,

gruyere, tater tots, horseradish mayo, caramelized onions 17.50



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

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

August 5 - 9

#### starters

LITTLE GEM SALAD hearts of palm, pecorino, avocado dressing, candied walnuts

or

TORTILLA SOUP queso fresco, cilantro, jalapeños, tortilla chips

#### main courses

HOUSE-MADE RIGATONI Spanish octopus, niçoise olives, cherry tomatoes, mint

or

#### GRILLED HOUSE-MADE MERGUEZ SAUSAGE

fresh corn "polenta", zucchini, eggplant, 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.

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

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