



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

HEIRLOOM TOMATO BISQUE
mozzarella croutons, basil oil 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, 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

September 9 - 13

starters

LITTLE GEM SALAD peaches, chèvre, candied walnuts
or

CORN & SMOKED SALMON CHOWDER
jalapeños, celery leaves, parsley

main courses

HOUSE-MADE GEMELLI PASTA
braised octopus, piperade, mint
or

GRILLED STEELHEAD
zucchini ribbons, fresh tomato sauce, basil

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.

