



## LUNCH

### STARTERS

**Bread & butter gladly served on request.**

CHICKPEA FRIES harissa aioli 9.00

BRADLEY'S CAESAR SALAD  
whole leaf romaine, 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  
tomato concassé, tarragon, parsley, niçoise olives,  
arbequina olive oil 23.00

PAN-SEARED GULF FLOUNDER  
cauliflower, fennel, marbled potatoes, salsa verde 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 30 - October 4

#### starters

ROASTED PEAR SALAD little gem lettuce,  
Pt. Reyes blue cheese, candied walnuts  
or

KABOCHA SQUASH SOUP whipped ricotta cheese,  
pumpkin seed oil, pumpkin seeds

#### main courses

GRILLED STEELHEAD TROUT  
eggplant purée, swiss chard, toybox tomatoes  
or

HOUSE-MADE ORECCHIETTE PASTA  
pesto, corn, Jimmy Nardello peppers, padrón peppers

#### 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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