



## DINNER

### STARTERS

#### CHESTNUT SOUP

apples, pancetta, celery root mousseline,  
puffed wild rice 16.00

#### KAMPACHI CRUDO

pomegranate, mint, cucumber, avocado 18.50

#### GRILLED OCTOPUS

smoked butter bean purée, radish, chili,  
chimichurri, olive 19.00

#### OYSTERS ON THE HALF SHELL A.Q.

#### RHODE ISLAND SQUID SALAD

frisée, yuzu, soy, togarashi, shiso 16.50

#### 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

#### ROASTED LIBERTY FARMS DUCK BREAST

smoked duck crepinette, pear, swiss chard,  
mustard jus 36.50

#### PAN-SEARED RED SNAPPER

potato galette, house-fermented sauerkraut,  
cipollini onions 36.00

#### SUNCHOKE RAVIOLI

pickled sunchoke, chive, hazelnut, parmesan 26.00

#### PAN-SEARED DAY BOAT SCALLOPS

kabocha squash puree, ginger, coconut milk,  
kaffir lime, cilantro 36.00

#### BRAISED LAMB SHANK

herbed freekeh, fennel, hen-of-the-woods mushrooms,  
sofrito, natural jus 35.00

#### 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, béarnaise relish 43.00

8OZ FILET MIGNON green peppercorn sauce 47.00

AHI TUNA lardo, beech mushroom escabeche 29.00

#### GRILLED SAVOY CABBAGE "STEAK"

fermented black bean vinaigrette, puffed rice,  
sesame, thai basil 26.00

### FARMERS MARKET SIDES

#### CHICK PEA FRIES

harissa aioli

#### ROASTED MUSHROOMS

thyme, roasted garlic

#### BUTTERY MASHED

POTATOES

#### ROASTED BRUSSELS

SPROUTS

black garlic glaze, fresno chili

#### SAUTÉED SPINACH

garlic chips

#### POTATO TOTS

house-made ketchup

#### ROASTED CAULIFLOWER

parsley salsa verde

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