



## 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

**CHESTNUT SOUP**  
apples, pancetta, celery root mousseline,  
puffed wild rice 15.00

**AHI TUNA TARTARE**  
avocado, radish, ponzu, cilantro 18.50

**GRILLED OCTOPUS**  
smoked butter bean purée, radish, chiles,  
olives, chimichurri 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**  
spaghetti squash, piperade, capers-anchovy 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

**October 21 - 25**

#### starters

**MISSION FIG SALAD**  
arugula, frisée, chèvre, pomegranate  
or

**LAST OF THE SEASON TOMATO BISQUE**  
crispy mozzarella, tomato, basil

#### main courses

**HOUSE-MADE PORK BRATWURST**  
potato purée, braised cabbage, mustard jus  
or

**PAN-SEARED STEELHEAD TROUT**  
corn, blue lake beans, jimmy nardello peppers, salsa verde

#### 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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