



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

\$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

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, caper-anchovy vinaigrette 23.50

SUNCHOKE RAVIOLI
pickled sunchoke, chives, hazelnut, parmesan 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

November 11 - 15

starters

LITTLE GEM SALAD
fuyu persimmons, pistachios, fresh chèvre
or
CHICK PEA SOUP
vadouvan, greek yogurt, jalapeños, cilantro

main courses

OCTOPUS RAGOUT
house-made gemelli pasta, mint, niçoise olives, tomatoes
or
GRILLED HOUSE-MADE BRATWURST
bluelake, wax, romano beans, thyme jus

dessert

add a "singular sensation" from our dessert menu for 5.00

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NOVEMBER is BLIND TASTING MONTH

Three 2-oz pours of specially selected wines from
Sommelier Tonya Pitts 15.00

100% of proceeds benefit

LIGHTHOUSE FOR THE BLIND

Providing education, training and community
for people who are blind or have changing vision.

Enter with purchase for a chance to win a specially
selected bottle from our cellar- hand picked by Tonya:
Quintessa, Red Wine Blend, Napa Valley 2015 (retail value \$300).

Chef/Partner
MARK DOMMEN

GM/Partner
LORENZO BOUCHARD

Please note that we no longer accept Lark Creek Restaurant Group Gift Cards.

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.

