



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, 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

December 9 - 13

STARTERS

Little Gem Salad fuyu persimmons, pistachios, chèvre, champagne vinaigrette

or

Duck Liver Mousse pickled cauliflower, wild arugula, grilled baguette

MAIN COURSES

Grilled Pork Medallion kale-polenta, swiss chard, pickled mustard seeds, thyme jus

or

Pan-seared Sturgeon broccoli rabe, marble potatoes, warm bacon vinaigrette

DESSERT

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

\$6 LUNCH COCKTAILS

Limit two per person with lunch order.

Your choice:

- Seagram's Gin or Platinum Vodka Martini or Cosmo
• Evan Williams Manhattan

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.

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