



STARTERS

Bread & butter gladly served on request

Chickpea Fries v
harissa aioli 9.00

Bradley's Caesar Salad
whole leaf romaine, parmesan croutons 12.50

Farmer's Market Salad vgn
seasonal greens, vegetables 12.00

Chestnut Soup
apples, pancetta, celery root mousseline,
puffed wild rice 15.00

Ahi Runa 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!

MARKET STREET CUT 38.95 | BONE-IN CUT 46.95
fresh creamed spinach, mashed potatoes,
house-made popover, horseradish cream

Add pt. reyes blue cheese iceberg wedge 9.95
Add any "singular sensation" dessert 4.95

v- vegetarian vgn- vegan

Some dishes may be modified to meet your dietary preferences.

LUNCH

MAIN COURSES

Dungeness Crab Cakes
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 v
pickled sunchoke, chives, hazelnut, parmesan 23.00

Pan-seared Gulf Flounder
cauliflower, fennel, marble 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

MARKET LUNCH

2 courses \$27 | January 13-17 menu:

Starters

Quinoa Salad vgn
cucumber, red onion, radish, parsley, lemon vinaigrette
~ or ~

Tortilla Soup
crispy tortillas, cilantro, avocado, jalapeño

Main courses

Roasted Chicken Breast
butternut squash, turnip, pear, mustard jus
~ or ~

Pan-seared Steelhead Trout
red lentil purée, bok choy, ginger-scallion jus

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

Note: 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.

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