



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

Split Pea Soup
smoked steelhead trout, trout roe, puffed rice,
chives 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-rotisserieed 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 and Ricotta Gnocchi v
hedgehog mushrooms, spring garlic, 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 21 menu:

Starters

Sweet Gem Salad v
pears, pt. reyes blue cheese, marcona almonds, herb vinaigrette
~ or ~

Butternut Squash Soup v
crème fraîche, hazelnut dukkah

Main courses

Pan-seared Branzino
crushed carrots, brussels sprouts leaves, warm pancetta vinaigrette
~ or ~

Grilled Pork Chop
anson mills polenta, baby kale, mushrooms, thyme jus

Dessert

Add a "singular sensation" from our dessert menu for 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

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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