



## 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

**SF**  
RESTAURANT  
*week*

JANUARY 22-31, 2020 | LUNCH: \$25.25

**Butternut Squash Soup**  
crème fraîche, hazelnut dukkah  
~ or ~

**Sweet Gem Salad**  
pears, pt reyes blue  
cheese, marcona almonds,  
herb vinaigrette

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

**Seared Branzino**  
crushed carrots, brussels  
sprouts leaves, warm  
pancetta vinaigrette

Add a "singular sensation" dessert 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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