



LUNCH

STARTERS

Bread & butter gladly served on request

Chickpea Fries v  
harissa aioli 9.

Bradley's Caesar Salad  
whole leaf romaine, parmesan croutons 12.

Farmer's Market Salad vgn  
seasonal greens, vegetables 12.

Split Pea Soup  
smoked steelhead trout, trout roe, puffed rice,  
chives 15.

Ahi Tuna Tartare  
avocado, radish, ponzu, cilantro 18.

Grilled Octopus  
smoked butter bean purée, radish, chiles,  
olives, chimichurri 19.

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

Cauliflower & Chickpea Bahn Mi Sandwich v  
pickled carrots, daikon, sriracha aioli 16.



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.

MAIN COURSES

Dungeness Crab Cakes  
mizuna salad, saffron aioli 3-piece 19. / 5-piece 29.

OMR Chopped Salad  
chicken, bacon, egg, black beans, avocado-cilantro vinaigrette 20.

Grilled Tombo Tuna  
spaghetti squash, piperade, caper-anchovy vinaigrette 23.50

Sunchoke and Ricotta Gnocchi v  
hedgehog mushrooms, spring garlic, parmesan 23.

Pan-seared Gulf Flounder  
cauliflower, fennel, marble potatoes, salsa verde 24.

Passmore Ranch Trout  
warm herb vinaigrette, broccoli rabe, toasted almonds 23.

Natural Angus Flat Iron Steak  
bay leaf-marinated, fried shallot rings, green peppercorn sauce,  
mashed potatoes, spinach 25.50

MARKET LUNCH

2 courses \$27 | February 24 - 28

Starters

Butternut Squash & Baby Arugula Salad  
goat cheese, candied walnuts, pickled raisins

~ or ~

Tortilla Soup  
avocado, cilantro, cotija cheese

Main Courses

Cioppino  
rock fish, shrimp, squid, mussels, crab, toasted baguette

~ or ~

Grilled Pork Paillard  
mushrooms, brussels sprouts, charred lemon, 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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