



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** v  
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

**ONE MARKET RESTAURANT**  
*month*

**MARCH**  
1-31

Lunch 25. Two-course Menu

Starters

**Potato Leek Soup**  
crème fraiche, crispy leeks, chive oil

~ or ~

**Sweet Gem Salad**  
citrus segments, marcona almonds, herb vinaigrette

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Main Courses

**Lamb Ragù**  
house-made rigatoni, sheep's milk ricotta, mint

~ or ~

**Grilled Sturgeon**  
snap peas, baby carrots, fennel purée, pancetta vinaigrette

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Dessert

Add any "singular sensation" dessert for \$5

#### \$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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