

ESTABLISHED 1993



1 MARKET STREET, SAN FRANCISCO

415.777.5577 | ONEMARKET.COM

San Francisco
ONE MARKET
RESTAURANT

DINNER

STARTERS

Chickpea Fries (v)
harissa aioli 10

Deviled Rolling Ranch Eggs (gf) 4 pcs
crispy bacon, fresno chile 10

Latkes (gf)
three crispy potato pancakes,
sour cream, house-made
applesauce 11.95

Bradley's Caesar Salad
whole leaf romaine,
parmesan croutons 14

Iceberg Wedge (gf)
bacon, tomato, pt. reyes blue
cheese dressing, chives 15

Baby Kale Salad (v, gf)
apples, grapes, candied pecans,
vella dry jack cheese, chives 18

Grilled Spanish Octopus (gf)
sunchokes, romesco, frisée 22

Garbanzo Bean Soup (v)
chipotle crème fraîche,
micro-cilantro, lime wedges 15

Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take
on this classic jewish
comfort food 12.95

Avocado Toast
grilled acme bread,
radish (v+) 13

with cold-smoked bodega
bay salmon, trout roe 22

(gf) = gluten free (v) = vegetarian (v+) = vegan

Bread served upon request.

Please inquire with your server for more information on additional gluten free options.

MAIN COURSES

Chanterelle Mushroom Fettuccine
house-made pasta, tomatoes, anchovies, parmesan, parsley 28

Spit-roasted Prime Rib au Jus (Fri & Sat only)
creamed spinach, mashed potatoes,
horseradish cream, popover 55

Grilled NY Steak
mashed potatoes, button mushrooms,
sautéed spinach, peppercorn sauce 49

Bacon-wrapped Pork Tenderloin (gf)
dandelion "persillade," salsify, natural jus 36

Pan-seared Alaskan Northern Halibut (gf)
celery root, leeks, chanterelles, buttermilk-chive sauce 41

Roasted Cauliflower Steak (v+,gf)
ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 25

Mark 'n Mike's Signature Reuben
with choice of cole slaw or potato salad
pastrami, Swiss, sauerkraut, MnM dressing, griddled 25.95

30TH ANNIVERSARY

• CELEBRATION MENU • FEB 16-28, 2023 •

Local Petrale Sole Soufflé
caper butter, mache 21
Chef Adrian Hoffman (2000-2004)

Dungeness Crab Cakes saffron aioli, mizuna, cilantro 24
Chef/Partner Mark Dommen (2004-present)

Grilled Sonoma Quail
meyer lemon-truffle sabayon, charred radicchio,
warm potato salad 32
Chef George Morrone with Chef Joseph Humphrey (1997-1999)

Ham Hock Raviolo
Bellweather Farms ricotta, dry jack, smoked tomato broth 26
Chef Stephen Simmons (1993-1994)

Braised Beef Short Ribs
black truffle potato purée, winter vegetables, crispy carrots 46
Chef/Co-Founder Bradley Ogden (1993-2002)

Milk Bread Pudding milk jam, verjus raisins 12
Pastry Chef Patti Dellamonica-Bauler (2002-2017)

SEE OVER FOR BEVERAGE SELECTIONS

Chef/Partner
MARK DOMMEN

GM/Partner
LORENZO BOUCHARD

In response to San Francisco employer mandates, a 6% surcharge will be added to all food and beverage sales.

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

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