



San Francisco
ONE MARKET
RESTAURANT

LUNCH

Chickpea Fries (v)
harissa aioli 10

Butternut Squash Soup (v)
creme fraîche, pickled beet
mushrooms, croutons 15

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

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

Avocado Toast
grilled acme bread, radish (v+) 13
with cold-smoked
bodega bay salmon 22

Crispy Fried Chicken Sandwich
challah bun, lettuce, tomato, special sauce 18.50
add american cheese 1.50

Grilled Tombo Tuna Salad (gf)
artichokes, fennel, basil, saffron vinaigrette 25

House-ground All-natural Burger
Open Table Top 10 Tastiest Burgers in SF
pimento cheese, lettuce, tomato, b&b pickles, challah bun 19
add fries 5.50

12-hour Smoked Beef Brisket (gf)
potato salad, coleslaw, bbq sauce 24

Grilled Idaho Trout (gf)
broccoli rabe, grenobloise "vinaigrette" 23.50

Grilled Flat Iron Steak
bay leaf marinade, potato purée, sautéed spinach,
peppercorn sauce 28

Mark 'n Mike's
- A NEW YORK STYLE DELI -

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

LATKES

(3 pcs) - gluten free

crispy potato pancakes, sour cream,
house-made applesauce (v) 11.95

Bodega Bay Smoked Salmon
chive crème fraîche, salmon caviar, dill 23.95

BIG SANDWICHES

Served on twice-baked rye or challah with pickle
Add Swiss or Havarti 1.95

12-hour Smoked Brisket 20.95

Lightly-smoked Natural Turkey Breast
with lettuce, tomato 18.50

Pastrami Reuben pastrami, Swiss,
sauerkraut, MnM dressing, griddled 22.95

No.18 pastrami, swiss, coleslaw,
MnM dressing 22.95

SIDES: Potato Salad 3.95 | Coleslaw 3.95

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 cheese,
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)

(v) = vegetarian
(v+) = vegan

Bread served
upon request.

LUNCH LIBATIONS

Ask about our \$6 cocktails

See over for
beverage selections



RESERVE A TABLE

Chef/Partner **MARK DOMMEN** GM/Partner **LORENZO BOUCHARD**

Lunch: Free garage parking **Dinner:** Valet parking

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

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

Follow us:

01.30.23



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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

Butternut Squash Soup (v)
crème fraîche, croutons,
pickled beech mushrooms 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
pastrami, Swiss, sauerkraut, MnM dressing, griddled 22.95

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