



San Francisco ONE MARKET RESTAURANT

LUNCH

Chickpea Fries (v) harissa aioli 10

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

Mark's "Better than Bubbe'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

Pulled Brisket

BBQ sauce, pickle, jalapeño, American cheese 20.95

Pastrami "Reuben"

MnM dressing, sauerkraut, Swiss cheese 22.95

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

