1 MARKET STREET, SAN FRANCISCO



415.777.5577 | ONEMARKET.COM

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

Grilled Zuckerman's Farm Asparagus Salad slow cooked egg, parmesan purée, speck, banyuls vinaigrette 22

Grilled Spanish Octopus (gf) smoked carrots, black garlic, basil, carrot top chimichurri 22

Garbanzo Bean Soup (v, gf) 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

MAIN COURSES

House-made Wild Nettle Gemelli Pasta black trumpet mushrooms, spring garlic, parmesan, lemon 28

Spit-roasted Prime Rib au Jus (Fri & Sat only) creamed spinach, mashed potatoes, horseradish cream, popover 59

Grilled NY Steak mashed potatoes, button mushrooms, sautéed spinach, peppercorn sauce 55

> **Crispy Fried Chicken** 5 pcs mashed potatoes, coleslaw 29

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

Pan-seared Alaskan Northern Halibut (gf) english peas, snow peas, snap peas, tarragon, "chorizo" emulsion 42

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

Pastrami Reuben swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 26

PASSOVER MENU \$59

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Matzo Ball Soup carrots, celery, chicken consommé

12 Hour-Smoked Beef Brisket (gf) onion jus, asparagus, snap peas, baby turnips

Flourless Chocolate Cake fresh berries

Add Chopped Chicken Liver Appetizer 11.95

(gf) = gluten free (v) = vegetarian (v+) = vegan Matzo/Bread served upon request. Please inquire with your server for more information on additionalgluten free options.

SEE OVER FOR BEVERAGE SELECTIONS

Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

In response to San Francisco employer mandates and PPE requirements, a 6% surcharge will be added to all food and beverage sales. Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

 SANITATION PROTOCOLS:
 All employees have been vaccinated.
 Hand-sanitizing stations are readily accessible.
 All tables are sanitized between seatings.
 Follow us: (f) (E) 04.04.23