1 MARKET STREET, SAN FRANCISCO



415.777.5577 | ONEMARKET.COM

DINNER

STARTERS

Chickpea Fries (v) harissa aioli 11

Deviled Rolling Ranch Eggs (gf) 4 pcs crispy bacon, fresno chile 11

Latkes (gf) three crispy potato pancakes, sour cream, house-made applesauce 12.95

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

Iceberg Wedge (gf) bacon, tomato, pt. reyes blue cheese dressing, chives 16

Tuna Tartare (gf) edamame purée, finger limes, chives, shiso, taro chips 21

Fuyu Persimmon & Little Gem Salad (gf) laura chenel goat cheese, pomegranate, champagne vinaigrette 16

Grilled Spanish Octopus (gf) cauliflower purée, chick peas, cilantro, pomegranate-persimmon relish 23

Butternut Squash Soup shirmp dumplings, coconut milk, cilantro, jalapeños 16

Mark's "Better than Bubbie's?" Matzo Ball Soup chef mark dommen's take on this classic jewish comfort food 13.95

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

MAIN COURSES

Root Vegetable Bolognese house-made fettuccine, pecorino romano 28

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

> Grilled NY Steak mashed potatoes, button mushrooms, sautéed spinach, peppercorn sauce 57

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

Bacon-wrapped Pork Tenderloin (gf) dandelion "persillade," salsify, natural jus 37

Pan Seared Alaskan Halibut (gf) sunchoke purée, chanterelles, brussels sprouts, hazelnut-brown butter jus 44

> Roasted Cauliflower Steak (v+,gf) ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 26

Pastrami Reuben Swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 27

MARKET MENU

\$65

Beef Carpaccio (gf) pickled beech mushrooms, fermented soybeans sauce, chive oil, watercress

> Pan-Seared Red Snapper (gf) smoked kobucha squash purée, lentils, red wine emulsion

Choice of dessert from our menu

(gf) = gluten free (v) = vegetarian (v+) = veganBread 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.
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All tables are sanitized between seatings.

(f) (E) 01.08.23