### MARKET STREET, SAN FRANCISCO



### 415.777.5577 | ONEMARKET.COM

# LUNCH

Braised Pork & Rigatoni Pasta sundried tomatoes, apples, chèvre 26.50

**Crispy Fried Chicken Sandwich** challah bun, lettuce, tomato, special sauce 20.50 add american cheese 1.75 add Fries 6.50

Grilled Tombo Tuna Salad (gf) artichokes, fennel, basil, saffron vinaigrette 29.50

House-ground All-natural Burger Open Table Top 10 Tastiest Burgers in SF pimento cheese, lettuce, tomato, b&b pickles, challah bun 20.50 add fries 6.50

> 12-hour Smoked Beef Brisket (gf) potato salad, coleslaw, bbg sauce 27.50

Grilled Idaho Trout (gf) broccoli rabe, grenobloise "vinaigrette" 27.50

**Grilled Flat Iron Steak** bay leaf marinade, potato purée, sautéed spinach, peppercorn sauce 34

Sautéed Shrimp (gf) fresh corn polenta, green beans, garlic-herb sauce

Add Butterscotch Pudding \$7.50

Chickpea Fries (v) harissa aioli 13

Eggplant Soup toybox tomatoes, chipotle crema, crispy shallots 18

Bradley's Caesar Salad whole leaf romaine, parmesan croutons 16

Roasted Peach Salad (gf) pancetta, purslane, marcona almonds, frisée, pt. reyes blue cheese 19

Avocado Toast grilled acme bread, radish (v+) 15 with cold-smoked bodega bay salmon 26

> Tuna Tartare edamame purée, finger limes, chives, shiso, taro chips 23.50

> Lamb Carpaccio (gf) pickled ramps, "chorizo" aioli, etxegarai sheeps milk cheese 19

MARKET **LUNCH \$37** July 29 - August 2

Heirloom Tomato Salad (gf) burrata cheese, basil, frisee, balsamic vinaigrette

FROM ONE MARKET RESTAURANT



- A New York Style Delicatessen -

### LATKES

(3 pcs) - gluten free crispy potato pancakes, sour cream, house-made applesauce (v) 14.95

**Pulled Brisket** 

bbq sauce, pickle, jalapeño, american cheese 24.50

Pastrami "Reuben" MnM dressing, sauerkraut, swiss cheese 25.50

Bodega Bay Smoked Salmon chive crème fraîche, salmon caviar, dill 28.50

# BIG SANDWICHES

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

12-hour Smoked Brisket 22.95

Traditional Romanian Pastrami using a time-honored recipe 23.95

Lightly-smoked Natural Turkey Breast with lettuce, tomato 20.95

SIGNATURE **SANDWICHES** 

Served on twice-baked rye or challah with pickle

Pastrami Reuben Swiss, sauerkraut, MnM dressing, griddled 24.95

Meat Combo - Brisket and Pastrami 26.95

No.18 pastrami, swiss, coleslaw, MnM dressing 24.95

Mile High pastrami, rare roast beef, turkey, havarti, lettuce, tomato, MnM dressing – a triple decker! 31.95

## SOUP

Mark's "Better than Bubbie's?" Matzo Ball Soup chef mark dommen's take on this classic jewish comfort food 15.95

# SIDES

Potato Salad 4.50 | Coleslaw 4.50 | Fries 6.50

(v) = vegetarian (v+) = vegan

Bread served

upon request.

LUNCH LIBATIONS Ask about our \$9 cocktails See over for beverage selections



Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

Lunch: Free 2-hour garage parking with validation -Dinner: Valet parking \$15

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) 07.29.24