1 MARKET STREET, SAN FRANCISCO



415.777.5577 | ONEMARKET.COM

DINNER

STARTERS

Chickpea Fries (v) harissa aioli 13

Deviled Rolling Ranch Eggs (gf) 4 pcs crispy bacon, fresno chile 13

Latkes (gf) three crispy potato pancakes, sour cream, house-made applesauce 14.95

Hama Hama Oysters on the Half Shell mignonette, cocktail sauce, lemon \$4.5 ea, half dozen \$25, dozen \$48

Bradley's Caesar Salad whole leaf romaine, parmesan croutons 15

Iceberg Wedge (gf) bacon, tomato, pt. reyes blue cheese dressing, chives 17

Tuna Tartare (gf) edamame purée, finger limes, chives, shiso, taro chips 22.50

Winter Chicory Salad (gf) pear, candied pecans, vella dry jack, Marshall's Farm honey vinaigrette 18

Grilled Octopus (gf) sunchokes, preserved lemon, fresno chili, warm herb vinaigrette 23

> Potato Leek Soup tempura clams, parsley oil, pickled fresno chilies 18

Mark's "Better than Bubbie's?" Matzo Ball Soup chef mark dommen's take on this classic jewish comfort food 14.95

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

Hand-Picked Dungeness Crab Louis (gf) pulped avocado, crisp romaine, cucumber, red onion, and our signature Louis dressing 28

MAIN COURSES

Butternut Squash Agnolotti (v) chanterelles, sage brown butter, port wine 31

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 58

> > **Crispy Fried Chicken** 5 pcs mashed potatoes, coleslaw 33

Bacon-Wrapped Pork Tenderloin (gf) dandelion "persillade," salsify, natural jus 38

Pan-Seared Northern Halibut (gf) parsnip purée, escarole, beech mushrooms, red wine emulsion 43

Roasted Cauliflower Steak (v+, gf) ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 27

Pastrami Reuben Swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 26.95

MARKET MENU

March 24 - 28 | \$59

Baby Beet Salad Blood orange, cara cara orange, arugula, ricotta salata (GF)

Grilled Lamb Loin Chops fregola, peas, asparagus, dry currants, thyme jus (GF)

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

SEE OVER FOR BEVERAGE SELECTIONS

Chef/Partner MARK DOMMEN Front of House Director OSCAR DAVILA

Menu items subject to change. Consuming raw or und

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

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards. Follow us: (f) (1) 03.24.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.