

LUNCH

**STARTERS**

**Hand-picked Dungeness Crab**  
grapefruit, elderflower,  
hearts of palm, shiso 16.50

**Hand-picked Dungeness Crab Cakes**  
saffron aioli 14.95

**Dungeness Crab "Vichyssoise"**  
yukon gold potato, crème fraîche,  
chive oil 13.00

**Grilled Monterey Sardines**  
artichokes, spring garlic, blood orange,  
chili thread 12.75

**Beet Carpaccio (v)**  
radishes, fresh chevre,  
sherry vinaigrette 11.75

**Oysters on the Half Shell**  
A.Q.

**Lightly Smoked Tasmanian  
Ocean Trout "Mi Cuit"**  
potato rösti, pancetta vinaigrette,  
pastured chicken egg 15.00

**Farmer's Market Salad (v) (vg)**  
seasonal greens, vegetables 9.50

**Carrot Soup**  
tea-smoked black cod, star anise,  
chrysanthemum 12.50

**Bradley's Caesar Salad**  
whole leaf romaine, parmesan croutons  
10.75

**Shaved Beef Tongue Salad**  
napa cabbage, rye croutons,  
horseradish 12.00

**MAIN COURSES**

**House-made Potato Gnocchi**  
Liberty Farms duck leg, yellow foot chanterelles, natural jus 22.50

**Wild Gulf Shrimp "Louis"**  
romaine hearts, avocado, quail egg 24.00

**Petaluma Three Egg Open-Faced Omelette (v)**  
dandelions, apples, wagon wheel 18.00

**Grilled Tombo Tuna Salad**  
artichokes, wild arugula, hazelnuts, castelvetrano olives 22.50

**Garden Greens Ravioli (v)**  
walnuts, brown butter, parmesan 23.00

**Sautéed Nantucket Bay Scallops**  
cauliflower, apple, cilantro, pine nuts 22.00

**Fall Vegetable Risotto**  
chicken wings, marjoram, hon shimeji mushrooms 21.00

**Vegetable Platter**  
any three of our Farmer's Market Side Dishes 15.50

**GRILLED AND ROASTED**

served with choice of market side

**Grilled Mahi-Mahi** spring garlic vinaigrette  
22.50

**Grilled Trout** warm herb vinaigrette 19.50

**Natural Angus Flat Iron Steak** bay leaf-marinated,  
green peppercorn sauce 21.50

**House-made Liberty Farms Duck Sausage** ginger-duck jus 17.75

**Roasted All Natural Half Chicken** braised cipollini, chicken jus 19.50

**FARMER'S MARKET SIDES 5.50 each**

**Sautéed Escarole (vg)**  
shallots, chili flakes

**Roasted Cauliflower**  
parsley salsa verde

**Buttery Mashed Potatoes (v)**

**Sautéed Spinach (v) (vg)**  
garlic chips

**Potato Tots (v)**  
house-made ketchup

**Chick Pea Fries (v)**  
harissa aioli

**Roasted Baby Carrots (v) (vg)**

**Tarbais Bean Gratin (v)**  
sofrito, meyer lemon

**SANDWICHES**

whole grain bread available for all sandwiches

**Ahi Tuna Burger**  
mizuna & shaved fennel salad, saffron aioli 16.75

**Daily Sandwich** onion rings 14.50

**Hamburger & Potato Tots**  
sweet onions, Pt. Reyes blue, coleslaw, port dijon 14.75

*An 18% taxable gratuity will be added to all groups of seven or more and guests who depart with both credit card receipts.*

*In response to San Francisco employer mandates a 4% surcharge will be added to all food and beverage sales.*



*Chef/Partner* MARK DOMMEN  
*GM/Partner* LARRY BOUCHARD

Follow us on: 03.23.12



1 MARKET STREET  
SAN FRANCISCO  
415.777.5577  
ONEMARKET.COM