


LUNCH

Starters


BEET CARPAGGIO
marinated rock shrimp,
radish sprouts, crispy ginger
13.00

YELLOW TOMATO CONSOMMÉ
lemon verbena, ricotta 
ravilini, basil seeds
11.50

**LIGHTLY SMOKED TASMANIAN
OCEAN TROUT "Mi Cuit"**
potato rösti, organic chicken
egg, pancetta vinaigrette
14.25

FARMER'S MARKET SALAD
seasonal greens, vegetables
8.75

DUNGENESS CRAB SALAD
corn panna cotta, sea beans,
jalapeño vinaigrette
15.50 / 29.75


EGGPLANT SOUP
tomato fondue, 
prosciutto, lardo
11.50

ROASTED PEACH SALAD
burrata, almonds,
peppercress 13.50

BRADLEY'S CAESAR SALAD
parmesan croutons,
whole leaf romaine
9.75

SAUTÉED WILD GULF SHRIMP
cucumber, daikon,
green chile vinaigrette
14.25

DUNGENESS CRAB CAKES
saffron aioli, mache
16.75 / 28.50

HEIRLOOM TOMATO SALAD
rucola, pedro 
ximinez vinegar
12.50

The Business Lunch

BRADLEY'S CAESAR SALAD
and choice of

FRESH DAILY FISH A.O.
or

**ROASTED ALL-NATURAL
HALF CHICKEN**
braised cipollinis, chicken jus


Two Course Lunch 22.95

Add a "mini" dessert or
small dish of ice cream 4.50


Main Courses

PETALUMA THREE EGG OPEN-FACED OMELETTE
fine herbs, toy box tomatoes, 
crispy potato 17.00


SUMMER VEGETABLE TART
puff pastry, hen of the woods mushrooms,
red pepper emulsion 19.00

HOUSE-MADE BLACK PEPPER CAVATELLI
dungeness crab, squash blossom, 
tomato, opal basil 21.00

GRILLED TOMBO TUNA SALAD
quinoa tabouleh, nicoise olive vinaigrette 20.50

SAUTÉED SARDINES
potato, red pepper, five-herb caper vinaigrette 18.50 

HOUSE-MADE DUCK RAVIOLI
foie gras emulsion, maittake mushrooms 20.50

OLIVE OIL POACHED CALIFORNIA SEA BASS
summer beans, basil, 
olive oil emulsion 26.50

VEGETABLE PLATTER
any three of our Farmers' Market Side Dishes 19.75

Simply Grilled

A LA CARTE MAIN COURSES


MAHI MAHI
sorrel "chimichuri",
smoked sea salt
23.00

**NATURAL ANGUS
FLAT IRON STEAK**
bay leaf-marinated,
green peppercorn sauce
20.75

**HOUSE-MADE
CHICKEN, PORK &
PISTACHIO SAUSAGE**
caramelized apples
14.75

**ROASTED ALL-NATURAL
HALF CHICKEN**
braised cipollinis,
chicken jus
16.25

Sandwiches

**HEIRLOOM
"BLT"** 
SANDWICH
whole wheat bread, onion
rings
15.25

AHI TUNA BURGER
mizuna & shaved fennel
salad, saffron aioli
16.75

HAMBURGER & BIG FRIES
cole slaw, port dijon, sweet
onions, roquefort
14.75

*Farmers Market
Sides*

ROASTED BABY CARROTS
sherry vinegar

CHICKPEA FRIES
harissa aioli

SAUTÉED SPINACH
garlic chips

BIG FRIES

FRIED GREEN TOMATOES

ROASTED SUMMER SQUASH
wild fennel pollen

BUTTERY MASHED POTATOES

EARLY SUMMER SUGGOTASH

7.75 each

ONE MARKET

RESTAURANT

Chef/Partner Mark Dommen

*An 18% gratuity will be added to all parties
of seven or more.*

*Whole grain bread available for
all sandwiches.*

One Market Street, San Francisco
Reservations 415.777.5577
Private Parties 415.777.2233

www.onemarket.com

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