



LUNCH


Starters

BEEF CARPACCIO
radishes, fresh chevre,
sherry vinaigrette 10.75

OYSTERS ON THE HALF SHELL
half-dozen, cocktail sauce
mignonette 15.00


**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


**HAND PICKED
DUNGENESS CRAB** 
green apple water, jalapeno,
cilantro 14.75

CAULIFLOWER SOUP
smoked Nantucket Bay scallops,
pickled cauliflower,
asian pears 12.50

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

FENNEL SOUP 
cara cara orange, pickled
dungeness crab legs 12.50

GRILLED OCTOPUS
edamame, black garlic, soy air 13.50

DUNGENESS CRAB CAKES 
saffron aioli 14.95

Farmer's Market Sides
5.50 EACH

ROASTED BRUSSELS SPROUTS
applewood smoked bacon

SAUTÉED ESCAROLE
shallots, chili flake

BUTTERY MASHED POTATOES

SAUTÉED SPINACH
garlic chips

ROASTED BABY CARROTS

CHICK PEA FRIES
harissa aioli

**ANSON MILLS
WHITE CORN GRITS**
jalapeno cheese


BIG FRIES

AN 18% TAXABLE GRATUITY WILL BE
ADDED TO ALL GROUPS OF SEVEN OR MORE

Main Courses


PETALUMA THREE EGG OPEN-FACED OMELETTE
chevre, wild mushrooms, herb salad 18.00

ROCKY JUNIOR "COBB" SALAD
applewood smoked bacon, quail egg,
warm herb vinaigrette 17.00

HOUSE-MADE CAVATELLI AND DUNGENESS CRAB 
artichoke, basil, meyer lemon 12.50 / 23.00

GRILLED TOMBO TUNA SALAD
cucumber, mint, mango-red onion relish 20.50


FIVE SPICE ROASTED FALL SQUASH SKEWER
broccoli rabe, dry fruit vinaigrette, pumpkin seed oil 18.50

OLIVE OIL POACHED BLACK COD & DUNGENESS CRAB
leeks, chamomile, marcona almonds 29.50 

SAUTÉED WILD GULF SHRIMP
espelette, capers, red pepper confit, spaghetti squash 21.50

SWISS CHARD RAVIOLI
ricotta, chanterelle mushrooms 19.25

VEGETABLE PLATTER
any three of our Farmers' Market Side Dishes 15.50

DUNGENESS CRAB CIOPPINO 
petrale sole, calamari, fennel, potato,
daikon radish 24.00

Grilled and Roasted

SERVED WITH CHOICE OF MARKET SIDE

GRILLED TROUT
warm herb vinaigrette 19.50

NATURAL ANGUS FLAT IRON STEAK
bay leaf-marinated, green peppercorn sauce 21.50

HOUSE-MADE CHICKEN "ANDOUILLE" SAUSAGE
natural jus 17.75

ROASTED ALL NATURAL HALF CHICKEN
braised cipollini, chicken jus 19.50

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 & BIG FRIES
sweet onions, pt. reyes bleu, cole slaw, port dijon 14.75

ONE MARKET
RESTAURANT
Chef/Partner Mark Dommen

*In response to employer mandates including San Francisco Health Care Security Ordinance,
a 4% surcharge will be added to all food and beverage sales.*