

LUNCH

*Starters*

BEET CARPACCIO (v)  
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, pancetta vinaigrette,  
pastured chicken egg 14.00

FARMER'S MARKET SALAD (v) (vg)  
seasonal greens, vegetables 8.75

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

HEIRLOOM TOMATO CONSOMMÉ (vg)  
summer vegetables, herbs 10.50

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

CHERRY GAZPACHO (v)  
yogurt sorbet, shiso, radish 11.00

HOUSE-CURED COPPA AND  
COMPRESSED PEACH  
frisée, peppercress, pickled ramps  
14.00

DUNGENESS CRAB CAKES  
saffron aioli 14.95

*Farmer's Market Sides*

5.50 EACH

BLUE LAKE BEANS (v) (vg)  
slivered almonds

SAUTÉED ESCAROLE (v) (vg)  
shallots, chili flake

BUTTERY MASHED POTATOES (v)

SAUTÉED SPINACH (v) (vg)  
garlic chips

ROASTED BABY CARROTS (v) (vg)

CHICK PEA FRIES (v)  
harissa aioli

FRIED GREEN TOMATOES (v)  
buttermilk-parmesan sauce

POTATO TOTS (v)

(v) vegetarian (vg) vegan

Other items can be prepared vegetarian, vegan  
or gluten free. Your server can assist you.

*Main Courses*

PETALUMA THREE EGG OPEN-FACED OMELETTE (v)  
squash blossoms, onions, ricotta cheese 18.00

WILD GULF SHRIMP "LOUIS"  
romaine hearts, avocado, quail egg 21.50

GRILLED TOMBO TUNA SALAD  
fennel, cilantro, niçoise olives, pine nut vinaigrette 20.50

HERB TORTELLINI (v)  
Toy Box tomatoes, extra-virgin olive oil 21.00

RICE FLAKE-CRUSTED PETRALE SOLE  
artichokes, baby carrots, cipollini onions, basil broth 21.00

LEMON & ROCK SHRIMP RISOTTO  
radish, pea sprouts 19.50

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

HOUSE-MADE CAVATELLI & BERKSHIRE PORK SHANK  
swiss chard, english peas, shimeji mushrooms 19.00

*Grilled and Roasted*

SERVED WITH CHOICE OF MARKET SIDE

GRILLED MAHI-MAHI  
green tomato jam 22.50

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 & POTATO TOTS  
sweet onions, pt. reyes bleu, cole slaw, port dijon 14.75

**ONE MARKET**  
RESTAURANT

Chef/Partner Mark Dommen  
GM/Partner Larry Bouchard

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

Follow us on:



ONE MARKET  
is committed to  
sustainable practices  
that are healthy  
for ocean wildlife  
and the environment.

08.02.10

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