ONE MARKET RESTAURANT DINE & DONATE

FOR ST JOHN'S LUTHERAN SCHOOL





FROM ONE MARKET RESTAURANT

SIGNATURE SANDWICH MEAL KITS

Build your Mark 'n Mike's signature sandwich at home

Pastrami Reuben 22.95

6.5 oz pastrami, swiss, sauerkraut, MnM dressing, rye bread, pickle spears

Meat Combo 23.95

4 oz brisket, 4 oz pastrami, deli mustard, MnM dressing, rye bread, pickle spears

No. 18 22.95

6.5 oz pastrami, swiss, coleslaw, MnM dressing, rye bread, pickle spears

Mile High 28.95

4 oz pastrami, 4 oz smoked turkey, 4 oz brisket, Havarti cheese, lettuce, tomato, MnM dressing, rye bread, pickle spears – a triple decker!

LATKES

(Potato Pancakes – 3 each) Gluten free

Sour cream, house-made apple sauce 11.95

Pulled Brisket 20.95

BBQ sauce, pickled jalapeño, American cheese

Pastrami "Reuben" 22.95 MnM dressing, sauerkraut, swiss cheese

Smoked Salmon 23.95 Chive crème fraiche, salmon caviar, dill

SOUP

Mark's "Better than Bubbie's" Matzo Ball Soup

pint 12.95/quart 22.95

Chef Mark Dommen's take on this Jewish comfort food; originally created for One Market's Passover menu

Garbanzo Bean Soup pint 12.95/quart 22.95

Served with puffed wild rice, chipotle crème fraiche

SIDES & SUCH

Potato Salad half pint 3.95/pint 7.50

Coleslaw

half pint 3.95/pint 7.50

Whole Dill Pickle 1.95

Mashed Potatoes 4.25/8.00

A SWEET, MY SWEET?

Jumbo Chocolate Dipped Coconut Macaroon 6.00

Rugelach 2 for 6.00 Apricot/Raspberry or Chocolate

ONE MARKET

ONE MARKET RESTAURANT SIGNATURES

STARTERS

Bradley's Caesar Salad 14 whole leaf romaine, parmesan croutons

Iceberg Wedge 14 bacon, tomato, pt reves blue cheese dressing, chives

Baby Kale Salad 16 grapes, candied pecans, vella dry jack, chives

BBQ

12-Hour Smoked Beef Brisket served with potato salad, coleslaw, b&b pickles, bbq sauce half pound 20.95/pound 39.95

FRIED CHICKEN

5- Piece Fried Chicken Dinner 29 Includes mashed potatoes, coleslaw

13-Piece Fried Chicken Bucket 39 (Does not come with any sides)

Order at onemarket.com by 10am on Wednesday, April 26



Pick-up Thursday, April 27 from 3:15-4:15pm at the St. John's kitchen window