

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumbs salsa 6 marinated and roasted chicken thigh pannaello salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida: poached fish stew with fennel, garlic, saffron, aïoli and orou-tensé 11 pissaladiere with caramelized onion, anchovies, nicciole olives and thym~~

~~avec~~ ~~ure” focaccia with robiolo cheese, truffle oil and fresh herbs 10 charred serrano ham with local melen salad, sheep’s milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumbs salsa 6 marinated and roasted chicken thigh pannaello salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or steak with celery salsa verde, radishes, fresh herbs~~

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

chef de cuisine **dylan patel**  
executive sous chef **rey quinones**

## ~~small plates~~

- house marinated **olives** with ciabatta **9**
- roasted **beets** with fennel, burnt citrus, serrano labneh and candied walnuts **20**
- endive and shaved apple salad**  
with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio **20**

charred **sweet potato** with whipped jalapeno feta, ponzu and roasted cashew dukkah **20**

shaved **brussel sprouts** and radicchio with fried duck egg, guanciale and pecorino fiore sardo **24**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

wood-fired **calamari** with melted leek, coconut, kashmiri chili and preserved lemon aioli **24**

potato and salted cod **brandade** with garlic crostini and chives **18**

\*grilled **butcher steak** with charred radicchio, marcona almond and chili-sesame crisp **28**

chorizo-stuffed **medjool dates** with bacon, piquillo pepper-tomato sauce **20**

## ~~cheese~~

blakesville creamery **truffle shuffle**  
goat’s milk, wisconsin (soft, truffle, mineral)

cypress grove ‘midnight moon’ **gouda**  
aged goat’s milk, holland (caramel, nutty, fudgy)

**bleu** de basques brebis  
sheep’s milk, france (blue, stone fruits, semi-soft)

**7 ea ... 20 for 3**

cheese **accompaniments 8**  
honeycomb, seasonal compote and lavender marcona almonds

\*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

meals are better when shared!

we are now taking reservations for our lamb **roti feast** a whole roasted lamb shoulder with hearth baked pitas and seasonal mezze. **295** (serves 4 to 6 guests)

48 hours notice required

## ~~hummus~~

**chickpea hummus with hearth baked pita and...**

**roasted kale**, marinated farmer’s cheese and fried shallot **26**

**soft egg**, tahini, pickled cipollini onions, walnuts and urfa chile **26**

crisp **short rib** with sumac **34**

additional hearth baked **pita 2.5**

## ~~large plates~~

coal roasted **cabbage**  
with black olive tarator, pistachio and dill **28**

slow roasted **pork shoulder** with chraime, clams, saffron orzo, snow peas and tangerine aioli **42**

**oyster mushroom** pizza with miso, scamorza cheese, cippolini onions and pickled fresnos **29**

‘deluxe’ **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs **24**

roasted **pork belly** with honeynut squash, grilled apple ezme and oyster mushrooms **36**

whole **roasted fish** with garlic salsa verde, artichoke and garlic aioli **54**

roisserie chicken **shawarma** with pickled peppers, charred lemon, fermented chili sauce, garlic toum and hearth baked pita **42**  
add chickpea hummus **8**

.....

half off all bottles of wine!  
every Tuesday

\*dine in only, excludes holidays and events

.....

## ~~dessert~~

- brown sugar gelato **affogato**  
with espresso and sesame cookie **10**
- burnt honey **profiterole** with mahlab ice cream, poached figs and walnuts **12**

coffee **basque cheesecake**  
with ginger pear jam and candied pine nuts **12**

**nutter butter** squares **2.5 ea**

sugar cube melon **sorbet 6**

chocolate amaro **gelato 6**

coffee toffee almond **gelato 6**

.....

**café avec 10**  
espresso + your choice of brandy or mirto

**oaxacan old fashioned 17**  
illegal mezcal, ocho reposado, agave, cherry bitters

**avec espresso martini 16**  
vodka, espresso, combier, meletti coffee liqueur

.....

## ~~coffee & tea~~

big shoulders 1848 **espresso 3/5**  
**cappuccino 6 • latte 6 • americano 5**

**tea by rare tea cellar 8**  
emperor’s mint heritage  
emperor’s chamomile - rose  
berry heritage  
pomegranate green  
bourbon vanilla chai  
crema earl grey


rare tea cellar **black citron** iced tea **4**  
lavender **lemonade 7**  
**panna** 1 liter **9**  
**pellegrino** 1 liter **9**  
**ginger beer 6**  
**coke, diet coke, sprite, ginger ale 5**

.....

ONEFF

CATERING & EVENTS

we’d love to cater your next event!



To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.