

~~fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, piceorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish crostini with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and panocetta vinaigrette 6 pan fried sardines with crispy serrano ham and lacques olives tapenade 6 braised sepie 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 crumb salsa 6 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 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-er 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, aoli and croûtons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme 10 "deluxe" foccacia with robiolo cheese, traffic oil and fresh herbs 18 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 12 roasted six points farm pork shoud-der with garlic, green chilies and fresh herbs 10 bucca-tini with crispy g~~

avec lunch

~~eggs and cracked black pepper 18 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, piceorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish crostini with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and panocetta vinaigrette 6 pan fried sardines with crispy serrano ham and lacques olives tapenade 6 braised sepie 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 crumb salsa 6 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 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-er steak with celery salsa verde, radishes, fresh herbs mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-er steak with celery salsa verde, radishes, fresh herbs mussel stew with potatoes, piquillos and parsley 6 spicy serrano ham and lacques olives tapenade 6 braised sepie meatballs with chick peas, chard and orzo 7 crispy hang-er steak with celery salsa verde, radishes, fresh herbs~~

for the table

publican quality bread board
with **seasonal dips**, spreads and olives **18**

chickpea hummus with **roasted kale**,
marinated farmer's cheese,
fried shallot and hearth baked pita **26**

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

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

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

sandwiches & tartines

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita
with fermented chili sauce,
garlic toum and bread and butter pickles **20**

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **18**

smoked **whitefish tartine** with avocado hummus,
urfa chili, walnuts and tahini **22**

salads

endive and shaved apple salad
with roasted garlic and parmesan yogurt,
orange stuffed gordal olives and crushed pistachio **10/20**

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

soups & sides

red lentil soup with cilantro and pepitas **5/10**
marinated **lentil salad** **3**
falafel seasoned **potato chips** **3**
hummus + pita **6**

*these items are cooked to order.
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.

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

restaurant week

restaurant week lunch menu 30 per guest

to drink

choice of:

black citron iced tea, soft drink
or lavender lemonade

first

choice of:

chorizo-stuffed **medjool date** with bacon
and piquillo pepper-tomato sauce

red lentil soup with cilantro and pepitas

second

choice of:

endive and shaved apple salad
with roasted garlic and parmesan yogurt,
orange stuffed gordal olives and crushed pistachio

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

yogurt marinated **chicken** on pita
with fermented chili sauce, garlic toum
and bread and butter pickles
served with falafel seasoned potato chips

***lamb burger**
with berbere spiced tomato jam,
tahini yogurt, cucumber and mint
served with falafel seasoned potato chips

smoked **whitefish tartine**
with avocado hummus,
urfa chili, walnuts and tahini
served with falafel seasoned potato chips

dessert

nutter butter squares

desserts

cookies and cream **affogato**
with espresso and chocolate tea biscuits **10**

nutter butter squares **3 ea**

tangerine **sorbet** **6**

chocolate amaro **gelato** **6**

coffee toffee almond **gelato** **6**

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.

03 february 2025

coffee & tea

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

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

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

tea by rare tea cellar **8**
mint heritage | 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**

zero proof

seedling spice **12**
seedlip spice 94, seedling apple cider, lemon

NONgroni **12**
ritual gin, ritual apertivo, lavender

pomegranate party..... **12**
seedlip garden, pomegranate, lime

wine by the glass

S P A R K L I N G

Can Suriol Reserva Cava, Brut Nature, Spain (**xarel-lo**)..... **16**
ISC, Rosé Petillant Naturel, Utica, IL (**chambourcin**)..... **14**

R O S E & O R A N G E

Domaine de la Garenne, Bandol Rosé, France (**mourverde**).. **15**
Azimut “Brisat” Orange, Penedes, Spain (**field blend**) **14**

W H I T E

Jean-Marc Burgaud, Beaujolais, France (**chardonnay**)..... **14**
Jean-Max Roger, Menetou-Salon, France (**sauvignon blanc**) **17**
Tenuta Whitaker “Moza”, Sicily, Italy (**grillo**) **15**
Pardevalles “Albarin”, Leon, Spain (**albarin blanco**) **15**
Telmo Rodriguez “El Transistor”, Rueda, Spain (**verdejo**) **14**
Lyrarakis “Psarades”, Crete, Greece (**dafni**)..... **16**

R E D

Clement & Florian Berthier, France (**pinot noir/gamay**) ... **16**
Abbaye Sylva Plana, France (**syrah/grenache blend**)..... **12**
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**)... **16**
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) **16**
Marqués de Murrieta Reserva, Rioja, Spain (**tempranillo**) ... **18**
Ixsir “Altitudes”, Lebanon (**cabernet sauvignon blend**)..... **15**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**



we'd love to cater your next event!

