

~~house-marinated mediterranean olives 4 marinated sun~~

~~gold tomatoes, burrata, extra virgin and fine herbs 6~~
~~fresh shell bean crestini 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 escaabe~~
~~che with sun-gold tomatoes, caramelized fennel, crispy~~
~~potatoes and fresh chilies 11 crushed tomato and olive~~
~~oil-brained octopus, summer spinach, onion salad and~~
~~pancetta vinaigrette 6 pan-fried sardines with crispy~~
~~serrano ham and lucques olives toponade 6 braised scpie~~
~~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 pannanella~~
~~saled with preserved lemon, parsley and natural juices~~
~~7 braised olives and breast of duck with orange and~~
~~frisco 10 roasted rabbit in romesco sauce with with fall~~
~~squashes, escarole and sage 6 housemade chorizo and~~
~~mussel stew with potatoes, piquilles 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 bourride, poached~~
~~fish stew with fennel, garlic, saffron, aioli and orou-~~
~~tomed 11 pissaladiere with caramelized onion, anchovies,~~
~~niocino olives and thym~~
~~elo cheese, truffle oil 6~~
~~ham with local molon~~
~~extra virgin and mint 14 roasted six-points farm pork shoul-~~
~~der with garlic, green chilies and fresh herbs 10 bucca-~~
~~tini with crispy guanciale, peccorino, eggs and crushed~~
~~black pepper 10 house-marinated mediterranean olives 4~~
~~marinated sun-gold tomatoes, burrata, extra virgin and~~
~~fine herbs 6 fresh shell bean crestini 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~~
~~escaabeche with sun-gold tomatoes, caramelized fennel,~~
~~crispy potatoes and fresh chilies 11 crushed tomato and~~
~~olive oil-brained octopus, summer spinach, onion salad~~
~~and pancetta vinaigrette 6 pan-fried sardines with crispy~~
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~~lemon and extra virgin 6 sliced baby artichokes with~~

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

~~for the table~~

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

chickpea hummus with tahini, sumac
and hearth baked pita **14**

chickpea hummus with **spring peas**,
smoked almond harissa, herb tahini
and hearth baked pita **24**
additional hearth baked **pita** **2.5**

grilled **summer squash** with vadouvan yogurt,
tamarind and pickled cherries **21**

heirloom tomato and plum salad
with preserved lemon tahina,
fried bulgur and cardamom **22**

*grilled **butcher steak**
with burnt eggplant, sungold tomatoes,
shishito peppers and za’atar **28**

chorizo-stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**

~~salads~~

avec caesar with baby kale, chopped romaine,
anchovy, seeded crackers and aged parmesan **9/18**

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

add chicken to any salad **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 **20**

smoked salmon eschabeche tartine
with cucumbers, snap peas and garlic aioli **21**

~~soups & sides~~

red lentil soup with cilantro and pepitas **5/10**
marinated **lentil salad** **3**
falafel seasoned **potato chips** **3**
hummus + pita **7**

~~prix fixe~~

choice of:
chorizo-stuffed date | seasonal soup
+
choice of:
sandwich | tartine | salad
+
rolled baklava

26

~~desserts~~

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

rolled **baklava** with fig, walnut,
orange blossom honey syrup and whipped ricotta **6**

nutter butter squares **3 ea**

apricot orange blossom **sorbet** **6**

peach cardamom marzipan **gelato** **6**

blueberry corn cookie **gelato** **6**

~~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 meritage | chamomile - rose
berry meritage | 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**
pepsi, pepsi zero, starry, ginger ale **5**

*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.

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.

~~zero proof~~

italian elixir **12**
lyre’s aperitivo rosso, lyre’s italian spritz, tonic, soda

london calling **12**
lyre’s pink london spirit, grapefruit, lemon, earl grey tea

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

~~avec seasonal cocktails~~

sardinian spritz **16**
tremontis mirto, vetz aperitivo, cava, soda

avec g&t **16**
cumin & coriander infused gin, housemade tonic syrup,
soda

sandía sun **17**
mezcal, tequila, watermelon, pimms, black lime

port authority **16**
planteray rum, white port, aperol, lemon

golden hour **18**
gwendoline gin, cocchi americano, yellow chartreuse,
orange bitters

the young fashioned **23**
bull young bourbon, green chartreuse, cardamom,
elixir végétal

~~wine by the glass~~

S P A R K L I N G
Domaine des Coutures, Crémant de Loire (**chenin blanc**) ... **14**
Fratelli Carafoli, Lambrusco Pét-Nat, Italy (**salamino**)..... **13**

R O S E & O R A N G E
Font Des Pères, Provence, France (**mourvèdre, cinsault**)... **12**
Navarotillo “Binario” Orange, Spain (**garnacha blanca**) **15**

W H I T E
Les Hautes Terres, France (**mauzac, chardonnay**) **16**
Domaine de Moulines Pays d’Hérault, France (**rolle**) **12**
Fento Wines “Bico da Ran”, Rias Baixas, Spain (**albariño**) .. **15**
Viuda Negra, Rioja, Spain (**viura, malvasia**) **16**
Kir-Yianni “The North”, Florina, Greece (**assyrtiko**) **14**
Massaya, Beqaa Valley, Lebanon (**sauvignon blanc**)..... **15**

R E D
Domaine Maire & Fils, Arbois, Jura, France (**trousseau**) **16**
Anne Collard “Shi Fu Mi”, France (**grenache, syrah**)..... **14**
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**)... **16**
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **16**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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we’d love to cater
your next event!

