cold temateces, burrates, entre virgin and fine herbs of fresh shell been erestini with wild arugula, regglame, lemen and entre virgin 2 sliced beby articheless with grilled chiceries, peacerine, lemen juice and entre virgin 2 sliced beby articheless with grilled chiceries, peacerine, lemen juice and entre virgin 3 heirleem apples, selery, marcone almends, shared manchege and apple cider vineger 3 swerdfish escales the with sun gold temateces, caramelized fennel, crispy petatess and fresh chilies 11 crushed temate and clive cil braised estopus, summer spinach, enion saled and paraette inaignette 2 pan fried sandines with crispy semane ham and lusques clives tapenede 2 braised sepie with fresh shell beans, bescale inabe, shilies and fresh horbs 8 whipped brandade 2 crispy spanish mackerel, and snion and lemen agent with teasted bread sumb selec 3 marinated and reasted chicken thigh paraenells scaled with preserved lemen, paraley and natural juices? It braised clives and breast of duch with energy and frisce 10 reasted rabbit in remoses source with with fall squashes, escarcle and sage 3 heusemade cheries and massel stem with petateces, piquilles and paraley 2 spicy meetballs with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once? crispy hanges as steals with chick poas, chard and once it considered the control of the contr

che choose, truffic cill ham with local moles

ringin and mint 14 reasted six points farm perk shoulder with garlie, groun chilies and fresh herbs 10 buses

tini with enispy guanciale, posserine, eggs and enacted block perpan 10 heure maninated meditemenanan clives maninated sus gold temateos, burnets, entre virgin and fine herbs 6 fresh shell bean greatini with wild arugule, eggione, lemon and entre virgin 6 sliced beby articheless with gailled chiceries, posserine, lemon juice and entre virgin 9 heirless and apples eder vinegar 6 swordfish greates with sun gold temateos, caramelized formel, crispy petateos and fresh chilies 11 crushed temate and clives ill braised estepus, summer spinach, enion salad and paneette vineignette 9 pan fried cardinos with eniggy germane ham and lucques clives tepenade 9 braised sepie with fresh chell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 enispy spenish mackerel, red enion and lemon rageut with teasted bread erumb calse 6 merinated and reasted chicken thigh paramelle caled with preserved lemon, paraley and natural juices 1 braised clives and breast of duck with enage and frisca 10 reasted rabbit in remoses gaues with with fell equashes, escarcle and segs 6 heusemade cherries and mussel stem with petateos, piquilles and paraley 9 spicy meetballs with colony galse worde, radishes, fresh shell bean enectian with wild arugula, reggione, lemon and cutra virgin a glicod heby cutisheles with lemon and lemon enectian with wild arugula, reggione, lemon and cutra virgin a glicod heby cutisheles with lemon and cutra virgin and fine herbs 6 fresh shell bean enectian with wild arugula, reggione, lemon and cutra virgin a glicod heby cutisheles with lemon and cutra virgin and lemon entited and lemon and lemon and lemon end cutra virgin and lemon entital with cutra virgin and lemon end cutra virgin and lemon entited and lemon end cutra virgin and lemon endited and lemon endited with entitled and lemon endited and lemon endited with entits and lemon endited and lemon en

brunch cocktails

mimosa13
orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine
*make it bottomless for 28pp with food purchase
The state of the s
bloody mary15
cucumber & dill infused village vodka, zesty house mix,
meat & cheese skewer, smoke bomb salt, estrella side car
*add our signature wrapped chorizo stuffed date for 4
totally kale-in it
st. george chili vodka, cold pressed kale, ginger,
wildflower honey, lemon
lust for life16
jin jiji darjeeling gin, grapefruit, vanilla cordial, lime
Jii Jiji dailjooiiii Siii, Siapoii dib, vaiiiia ooldiai, iiiio
matcha-chacha16
plantation pineapple rum, apolouge paw paw liqueur,
matcha, mint syrup, oat milk, lime
industria, initio syrup, odd initi, inito
ibisco d'amorita16
hibiscus infused tequila, mallorca melón, urfa pepper, lime
*make it a pitcher 64
side to side16
banhez mezcal, aperol, grapefruit topo chico, habanero
shrub, lime
*make it a pitcher 60
•
i want to be sedated16
lairds old forester bourbon, pimento dram, date syrup,
walnut bitters and clove
*contains nuts
espress yourself16
metric house roast espresso, village vodka, zucca,
demerara
shuggie's strawberry16
St. george chili vodka, giffard rhubarb liquor. roasted
strawberries, thyme, balsamic, lime
blue velvet16
planetary 3 star rum, xaymaca dark rum, quaglia fernet,
blueberry almond shrub, ginger, honey, witbier, lemon
bottomless mimosas 28pp

*with food purchase

for the table

wood oven baked publican quality **bread board** with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg, smoked almond harissa, pickled red onions and hearth baked pita **24**

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

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce 20/36 add egg 2

pizza carbonara with cured guanciale, pecorino cheese and egg yolk 24

deluxe focaccia, with taleggio cheese, fresh herbs and truffle oil 22 add smoked salmon 12

wood oven baked **french toast**, with whipped ricotta seasonal jam, almonds and maple syrup **20**

sides-

papas bravas with garlic aioli 8
publican quality meats breakfast sausage 8
 sumac glazed pork belly 12

-mains-

toasted multigrain **bread with avocado**, egg, dill, urfa chili crisp, sunflower **14**

crisp **pita chip fatteh** with braised red lentils, smoked creme fraiche, black mustard seeds and a fried egg 16

lamb kefta burger with salted pickle aioli, egg, mint, and cucumber on a brioche bun 18

spiced **shakshuka** with soft cooked eggs, tunisian couscous and pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **sweet potato and spinach cocotte** with cherry tomatoes, whipped jalapeno feta, peanut dukkah and fried eggs **32**

 $^{\ast}\text{consumption}$ 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.

-pastries by natalie saben

pistachio black raspberry bun 5

peaches and cream danish 5

zero proof

fresh squeezed juice 7

(orange or grapefruit)

hibiscus fizz 8

lavender lemonade 8

rosemary limonata 8

lust for life lite 8

coffee & tea

big shoulders colombian coffee 5
big shoulders 1848 espresso 3/5
cappuccino 6 · latte 6 · americano 5
vanilla, lavender, or vanilla lavender latte 6.50
vanilla lavender matcha 8

tea by rare tea cellar

freak of nature oolong 12
dragonwell green 8
crema earl grey 8
mint meritage 8
lemongrass rose 8
emperor's chamomile citron 8
litchi noir 8

wine-

orange meinklang "mulatschak," austria	. 15•60
gruner veltliner crazy creatures austria	15•60
sauvignon blanc francois le saint	. 21•72
gamay noir clos roilette	16•64
peaujolais, france cabernet franc guion	. 16•60
oorgueil, france	24.96



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.