

~~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 8 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 crumbs salsa 8 marinated and roasted chicken thigh pannanella 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, aich and orou tosed 14 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 8 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 crumbs salsa 8 marinated and roasted chicken thigh pannanella 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~~

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small plates

- house marinated **olives** with ciabatta **9**
- endive and peach** salad with parmesan yogurt, orange stuffed gordal olives, roasted garlic and crushed pistachio **20**
- rotating **cheese plate** with crackers, seasonal preserves and ellis family farms honey **18**

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

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

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

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

hot-smoked north road **salmon** with tomato, smoked almonds, green beans and horseradish tahina **24**

*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**

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

***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.

hummus

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**

chickpea hummus with **short rib**, sumac and hearth baked pita **38**

additional hearth baked **pita 2.5**

large plates

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

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

sweet corn pizza with scamorza, sesame harissa, arugula and cherry tomatoes **26**

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

whole roasted **branzino** with smoked tomato, charred fava beans and habanero chili **56**

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

half off all bottles of wine!
every Tuesday

*dine in only, excludes holidays and events

dessert

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

burnt honey **chocolate pie** with nocino namelaka, saba roasted figs, sugar fried walnuts, and honey comb candy **13**

blackberry lillet blanc **baba** with burnt vanilla whip, blackberry sumac compote and almond florentine cookies **12**

nutter butter squares **3 ea**

apricot orange blossom **sorbet 6**

peach cardamom marzipan **gelato 6**

blueberry corn cookie **gelato 6**

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café avec 10
espresso + your choice of brandy or mirto

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

avec espresso martini 18
vodka, espresso, combier, meletti coffee liqueur

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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
pepsi, pepsi zero, starry, ginger ale 5

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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.



we’d love to cater your next event!



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

5 september 2025