~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 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 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy** **avec brunch** **e" foccacia with rebi-** **cle cheese, truffle oil** **bs 10 shaved serrano** **ham with local melon** **'s milk cheese, 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, pecorino, eggs and cracked** **black pepper 10 house marinated mediterranean olives 4** **marinated sun gold tomatoes, burrata, extra virgin and** **fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 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 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with~~

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

~~brunch cocktails~~

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **24pp**

bellini **14**
peach puree + sparkling wine

bloody mary **13**
***add our signature wrapped chorizo stuffed date** **4**

amaro never dies **13**
meletti amaro, grapefruit, lemon

granadina **16**
libelula tequila, ilegal mezcal, rosen bitters,
pomegranate, lime

bold brew **16**
espresso, calvados, massaya arak

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

espresso martini **18**
espresso, vodka, combier orange, meletti coffee liqueur

~~avec seasonal cocktails~~

sardinian spritz **16**
tremontis mirto, vetz aperitivo, isc brut bubbles, 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

~~zero proof~~

brilla brillante **12**
martini floreale, pineapple, lime

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

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

19 april 2025

~~small plates~~

brioche donuts
with sea salt and vanilla bean glaze **6 for two**

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

multigrain toast with **avocado**, egg, dill and pepitas **14**

shaved **brussel sprouts** and radicchio
with fried duck egg, guanciale
and pecorino fiore sardo **26**

chickpea hummus with **soft egg**,
tahini, pickled cipollini onions, walnuts,
urfa chile and hearth baked pita **26**

grilled shrimp with merguez butter,
stone ground polenta and soft egg **20**

*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**
add an egg **2**

~~sides~~

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

~~large plates~~

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**
served with falafel seasoned potato chips
add an egg **2**

wood oven baked **french toast** with fresh ricotta,
fruit compote, mint and almonds **20**

"deluxe" **focaccia** with taleggio cheese,
fresh ricotta, truffle oil and herbs **24**
add smoked salmon **12**

potato and cured guanciale **pizza**
with parmesan cheese, salsa verde and yard egg **24**

spiced tomato **shakshuka** with baked eggs,
tunisian couscous and tahini **22**

***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.

~~desserts~~

nutter butter squares **3ea**

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

tangerine **sorbet** **6**

cherry almond nougat **gelato** **6**

guava and cream cheese pastelito **gelato** **6**

~~coffee & tea~~

big shoulders colombian **coffee** **5**
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

~~wine by the glass~~

S P A R K L I N G
AT Roca, Rosat, Penedès, Spain (**macabeo, monastrell**)..... **16**
ISC, Brut, Utica, IL (**chardonel, fontenac gris**) **14**

R O S E & O R A N G E
Domaine de la Garenne, Bandol Rosé, France (**mourverde**).. **15**
Fongoli "Biancofongoli" Orange, Umbria, Italy (**trebbiano**).. **14**

W H I T E
Jean-Marc Burgaud, Beaujolais, France (**chardonnay**)..... **14**
Jean-Max Roger, Loire, France (**sauvignon blanc**) **17**
Tenuta Whitaker "Mozia", Sicily, Italy (**grillo**) **15**
Pardevalles "Albarin", Leon, Spain (**albarin blanco**) **15**
Viuda Negra, Rioja, Spain (**viura, malvasia**) **16**
Susana Esteban "Aventura", Portugal (**field blend**) **15**

R E D
Domaine Maire & Fils, Arbois, Jura, France (**trousseau**) **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**
Herdade do Rocim "Mariana", Portugal (**touriga nacional**) **12**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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To help One Off Hospitaity 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.