

~~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 lueques olives toponade 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 pansenella 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, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-on 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 bourridea: poached fish stew with fennel, garlic, saffron, aioli and orzo 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme 10 focaccia with rebollos cheese, truffle oil and olive oil 10 shaved serrano ham with local melon 10 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 lueques olives toponade 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 pansenella 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, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-on steak with celery salsa verde, radishes, fresh herbs 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~~

executive chef **dylan patel**
chef de cuisine **rey quiñones**

~~brunch cocktails~~

mimosa..... **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **30pp**

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

ciao ciao! **14**
italicus bergamot, butterfly pea flower, lemon, cava, soda

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

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

espresso martini **18**
espresso, ch vodka, grand marnier, meletti coffee liqueur

~~avec seasonal cocktails~~

dibs! **17**
gin, passionfruit, italicus bergamoto, lemon

palomino **18**
mezcal, tequila, cream sherry, pear brandy, grapefruit bitters

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

bad apple **16**
ibar whiskey, pomme de verte, luxardo maraschino, lemon

rosemary haze **16**
arak, rosemary honey, lemon, pomegranate green tea

maestro **23**
journeyman rye, montenegro, santa maria al monte, molasses

~~zero proof~~

75 roses..... **12**
lyre’s dark cane spirit, cardamom, rose, lemon, opia na bubbles

sweater weather **12**
lyre’s bourbon, rosemary honey, lemon

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

jolt **12**
lyre’s dark cane spirit, lyre’s coffee, espresso

rare tea cellar **black citron** iced tea **4**

seasonal **lemonade** **7**

panna or **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.

~~small plates~~

glazed vanilla bean donuts
two for **6**

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

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

maple glazed **delicata squash** with tahini yogurt, fermented chile and almond caper dukkah **20**

chickpea hummus with **soft egg**,
smoked almond harissa, pickled red onions
and hearth baked pita **26**

additional hearth baked **pita** **2.5**

roasted **sweet potato** and spinach cocotte
with cherry tomatoes, whipped jalapeño feta,
cashew dukkah and fried egg **22**

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

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**
add an egg **2**

***butcher steak** with taleggio,
chestnut mushrooms, pearl onions
and sesame gremolata **28**

~~sides~~

papas bravas with garlic aioli **8**

sumac glazed **pork belly** **12**

~~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**

loaf of pqb **ciabatta** **2**

~~desserts~~

burnt milk gelato **affogato**
with chocolate chip shortbread cookies **10**

nutter butter squares **3 ea**

spiced pear **sorbet** **6**

apple cobbler **gelato** **6**

hazelnut fudge brownie **gelato** **6**

~~coffee & tea~~

la colombe **coffee** **5**

la colombe **espresso** **5**

cappuccino **6** • **latte** **6** • **americano** **5**
vanilla **latte** **6.5** • cardamom & rose **latte** **6.5**
avec **cold brew** **5**

tea by rare tea cellar **8**

mint heritage | chamomile - rose

berry heritage | pomegranate green

bourbon vanilla chai | crema earl grey

~~wine by the glass~~

S P A R K L I N G

Albet i Noya “Petit Albet” Spain (**xarel-lo, macabeo**) **14**

Caves São João, Espumante Tinto, Portugal (**baga**) **16**

R O S E & O R A N G E

Domaines Sumeire, Provence, France (**grenache**)..... **12**

Sanctum “Leptir”, Slovenia.(**pinot blanc, chardonnay**) **16**

W H I T E

Domitia, Languedoc, France (**picpoul de pinet**)..... **12**

Domaine Cottebrune, France (**rousanne, rolle**)..... **16**

Pincerna, León, Spain (**albarín blanco**) **15**

Telmo Rodriguez “Basa” Rueda, Spain (**verdejo**) **13**

Luís Pato “Vinhas Velhas” Portugal (**bical, cerceal**)..... **14**

American Wine Project “Switch Theory” WI (**brianna**)..... **15**

R E D

Domaine de l’Aigle, France (**pinot noir**) **17**

Gorghi Tondi “Dume” Sicily, Italy (**frappato**) **16**

Cecilia “Elba Rosso” Tuscany, Italy (**sangiovese, syrah**) **16**

Torremilanos “El Porrón” Spain (**tempranillo**)..... **15**

Bodegas Pinord “Chateldon” Penedés (**cabernet sauvignon**) **17**

Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

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We believe everyone deserves affordable health care.