construction of the restance of the second fine herbs of fresh shell bear creatini with wild arugula, registance, lemen and cutra virgin 2 sliced beby articheless with grilled chiceries, peccerine, lemen juice and entra virgin 2 shered beby articheless with grilled chiceries, peccerine, lemen juice and entra virgin 3 heirleem apples, seleny, marcona almends, shered manchege and apple cider vineger 2 swordfish escales che with sun gold temateces, caramelised fennel, crispy petates and fresh shilles 11 crushed temate and clive oil braised estepus, summer spinsch, enter seled and penestre minigestre 2 particles and sendines with crispy semana ham and lusques clives tepenede 2 braised sopie with fresh shell bears, breezeli asks, shilles and fresh herbs 3 whipped brandade 3 crispy spenish mackerel, and science and lemen regent with teasted bread srumb seles 3 marinated and reacted chicken thigh penessells soled with preserved lemen, persley and natural juices? In reacted reliabilities and paralley 2 spicy meatballs with chick peas, chard and once 1 crispy hangers and breast of duels with with fall squashes, escarcle and sage 3 heusemade cherise and mussel stem with petatese, piquilles and paralley 2 spicy meatballs with chick peas, chard and once 1 crispy hangers steels with seleny sales verde, radishes, fresh herbs and enters virgin 2 braised beef short rib with red beaus, entered the piscaladiers with caramelized enter, anchories, increase clives and they sales a select a clive, and fresh herb saled 10 bearridar peached fish stew with feared, garlie, saffren, aicli and created chickes clives and they clive and since and the present a clives and the piscala moles.

brunch ham with lease and the present a clive and since a clives and they clive a clive and they climbal and clive and clive and they clive a clive and clive and cli

nam with local moles

ringin and mint 14 recated six points form ports should der with farlie, green chilies and fresh herbs 16 buses tini with enispy Guanciale, preservine, eggs and enactor black perport 10 house maninated meditermencan clives maninated sun gold tematees, burnets, entre virgin and fine herbs 6 fresh shell been enestini with wild amugula reggiane, lemen and entre virgin 0 sliced baby articheles with failled chiceries, preservine, lemen juice and entre virgin 2 heirleem apples, celery, marsena almonds chaved manchege and apple cider vinegar 6 swendfish escabeche with sun gold tematees, caramelized fennel enispy petatees and steepus, summer spinach, enion sales and paraette vinaighette 2 pan fried sardines with enispy correne ham and lucques clives to penach, ehilies and spice with fresh shell beans, broccell penach chilies and fresh harbs 2 whipped brandade 2 crispy spanish macherel red enion and lemen regest with teasted bread crumb sales onion and lemen regest with teasted bread crumb sales onion and lemen regest with teasted bread crumb sales of enion and lemen regest with teasted bread crumb sales of enion and lemen regest with teasted bread crumb sales of enions and breated and perselvy and natural juice of braise of coasted redbit in remeses saute with with fall squashes, escence and acgs C heusemede chorise and musical stew with petatees, piquilles and perselvy apics meatballs with chick peers, chand and error or erispy hang on steek with chick peers, chand and error of erispy hang on steek with colony sales worde, reddishes, fresh herbe heuse maninated mediterremean clives 4 marinated surface and earlier virigin and fine herbe feet sheet sheet sheet with wild amugula, reggiane

brunch cocktails

mimosa13
orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine
*make it bottomless for 28pp with food purchase
bloody mary15
cucumber & dill infused village vodka, zesty house mix,
skewer of delights, 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
matcha-chacha16
plantation pineapple rum, apalapolouge paw paw liqueur,
matcha, mint syrup, oat milk, lime
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, dippin' shortbread
penny's from heaven
avec private barrel rittenhouse rye, monkey shoulder
blended scotch, combier kummel, carrot juice,
ginger honey, lemon
par for the cores16
laird's apple brandy, cocchi americano, honeycrisp shrub,
pomegranate, wildlower honey, 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, 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, piquillo pepper-tomato sauce 20/36 add egg 2

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

wood oven baked **french toast**, with whipped ricotta seasonal jam, almonds, 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, 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 **22**

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

-pastries by natalie saben

raspberry rose and pomegranate danish 6
za'atar and labneh danish twist 6

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
big shoulders cold brew 7
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
creamy earl grey 8
mint meritage 8
lemongrass rose 8
emperor's chamomile citron 8
litchi noir 8

-wine-

orange meinklang "mulatschak," austria15•60
gruner veltliner crazy creatures austria15•60
sauvignon blanc francois le saint
sancerre, france
gamay noir clos roilette 16.64
beaujolais, france
cabernet franc guion
borgueil, france
champagne charpentier "tradition" france24.96



we'd love to cater your next event!



and shellfish may increase your risk of food borne illness.

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.