seld-temateces, burrates, entra virgin and fine herbs of fresh shell been crestini with wild arugula, reggiane, lemen and entra virgin 2 sliced beby articheless with grilled chiceries, peccerine, lemen juice and entra virgin 2 heirleem apples, celeny, mancona almends, shaved manchege and apple cider vineger 2 swordfish escales the with sun gold temateces, commelised femal, crispy petates and fresh chilies 11 crushed temate and clive cil braiced cetepus, summer spinsch, enion saled and penetite inaigestes 2 particle and dises with crispy semane ham and lusques clives tapenede 2 braised sepie with fresh shell beans, because the shellers and fresh chilies 14 cresh shell beans, because the shellers and fresh chilies and fresh chilies and fresh chiles and lemen agent with teasted bread armb scales 2 marinated and reacted chicken thigh penetically and since and lemen agent with teasted bread armb scales a marinated and reacted chicken thigh penetically and parallel a spice. It reacted relabilities and chicken things penetically and scales with estated and sustantial spices. It reacted a shell a summer allows a spicy meetballs with chick peas, chard and once it origin a braised beef short rib with red beans, entered with female, garlie, saffren, aicli and created the sease allows and fresh herb saled 10 bearries with red beans, microscolius and they cales with caracteristic chief and created chickes and they cales allowed servers to be shown the peached fish steve with female, garlie, saffren, aicli and created chickes clives and they cales a spice and the same clives and the same clive

ham with level moles brunch is milk chaose, entre virgin and mint 11 masted sin points form posh should with garlie, grow chilles and fresh harbs 10 buses timi with surispy guanciale, possarine, eggs and masked black popper 10 house maninated meditermanean clives 4 maninated am gold tomatees, burnets, outre virgin and fine harbs 6 fresh shell bean erectini with wild are gule, reggione, lemen and outre virgin a clical beby articheless with grilled chicories, possarine, lemen juice and entre virgin a heisland apples ciden vinegar a swordfish escabeche with sun gold tomatees, caramelized formel, crispy potatees and fresh chilies 11 crushed tomate and clives oil braised estepus, summer spinach, enion salad and paraetta vineigette a pan fried sandines with origpy correne ham and lucques clives topenede a braised sepie with fresh chell beans, broccoli rabe, chilies and fresh harbs 6 whipped brandade 6 crispy spanish mackerel, red enion and lemen regent with teasted bread crumb calse 6 main and lemen regent with teasted bread arunb calse 6 main and lemen regent with teasted bread arunb calse 6 main and lemen regent with teasted bread arunb calse 6 main and lemen regent with teasted bread arunb calse 6 main and lemen regent with the casted chicken thigh personelle caled with preserved lemen, paraley and natural juices 7 braised clives and breast of duck with energy and muscel stew with petetees, piquilles and paraley 6 spicy meethalls with chick poos, chard and once 7 origpy hangen choose manineted meditemenean clives 4 manineted cum gold tomatees, burnets, entre virgin and fine herbs 6 fresh shell been encetini with wild are gule, negione, fresh shell been encetini with wild are gule, negione, fresh shell been encetini with wild are gule, negione, fresh shell been encetini with with entick possage.

brunch cocktails

| mimosa13 |
|---|
| orange, grapefruit, mango, passion fruit, peach, or strawberry + sparkling wine *make it bottomless for 28pp with food purchase |
| make it bottomiess for sopp with foot purchase |
| bloody mary |
| totally kale-in it |
| st. george chili vodka, cold pressed kale, ginger, wildflower honey, lemon |
| lust for life |
| matcha-chacha |
| ibisco d'amorita |
| side to side |
| i want to be sedated |
| espress yourself |
| shuggie's strawberry |
| blue velvet |
| 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

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

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 **22**

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

cinnamon rolls with brown butter glaze 4

strawberry vanilla bean danish 4

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 saintsancerre, france | . 21•72 |
| gamay noir clos roilette | 16•64 |
| peaujolais, france cabernet franc guion | . 16•60 |
| oorgueil, france | 24.96 |



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We believe everyone deserves affordable health care.