

~~house-marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crestini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicerias, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish eschabeche 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 6 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 crumb salsa 6 marinated and roasted chicken thigh pannanella 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 bourride, poached fish stew with fennel, garlic, saffron, aioli and orou tomsd 11 pissaladiere with caramelized onion, anchovies, nicciole olives and thym 12 focaccia with robi ole cheese, truffle oil 6 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100 101 102 103 104 105 106 107 108 109 110 111 112 113 114 115 116 117 118 119 120 121 122 123 124 125 126 127 128 129 130 131 132 133 134 135 136 137 138 139 140 141 142 143 144 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chef de cuisine **dylan patel**
executive sous chef **rey quinones**

for the table

publican quality bread board
with **seasonal dips**, spreads and olives **18**

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**

additional hearth baked **pita 2.5**

roasted **delicata squash** with vadouvan yogurt,
tamarind and grapes **20**

grilled **broccoli** with white miso bagna cauda,
pomegranate and pistachio dukkah **21**

*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**

salads

avec caesar with baby kale, chopped romaine,
anchovy, seeded crackers and aged parmesan **9/18**

endive and apple salad with parmesan yogurt,
orange stuffed gordal olives, roasted garlic
and crushed pistachio **10/20**

add chicken to any salad **8**

sandwiches & tartines

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita
with fermented chili sauce, garlic toum
and bread and butter pickles **20**

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**

smoked salmon eschabeche tartine
with cucumbers, snap peas and garlic aioli **21**

soups & sides

red lentil soup with cilantro and pepitas **5/10**

marinated **lentil salad 3**

falafel seasoned **potato chips 3**

hummus + pita 7

prix fixe

choice of:
chorizo-stuffed date | seasonal soup
+
choice of:
sandwich | tartine | salad
+
rolled baklava

26

desserts

burnt milk **affogato**
with okinawa black sugar sable cookies **10**

rolled **baklava** with fig, walnut,
orange blossom honey syrup and whipped ricotta **6**

nutter butter squares **3 ea**

apricot orange blossom **sorbet 6**

apple caramel corn **gelato 6**

manchego **gelato 6**

coffee & tea

café avec 10
espresso + your choice of brandy or mirto

avec espresso martini 16
vodka, espresso, combier, meletti coffee liqueur

big shoulders 1848 **espresso 3/5**
cappuccino 6 • latte 6 • americano 5

tea by rare tea cellar 8
mint heritage | 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

*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.

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.

zero proof

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

avec seasonal cocktails

sardinian spritz **16**
tremontis mirto, vetz aperitivo, cava, 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

wine by the glass

S P A R K L I N G
Domaine des Coutures, Crémant de Loire (**chenin blanc**) ... **14**
Fratelli Carafoli, Lambrusco Pét-Nat, Italy (**salamino**)..... **13**

R O S E & O R A N G E
Font Des Pères, Provence, France (**mourvèdre, cinsault**)... **12**
Navarotillo “Binario” Orange, Spain (**garnacha blanca**) **15**

W H I T E
Domaine de Moulines Pays d’Hérault, France (**rolle**) **12**
Rostaing Tayard “Le Chant du Loup”, France (**chardonnay**) **17**
Fento Wines “Bico da Ran”, Rias Baixas, Spain (**albariño**) .. **15**
Viuda Negra, Rioja, Spain (**viura, malvasia**) **16**
Kir-Yianni “The North”, Florina, Greece (**assyrtiko**) **14**
Massaya, Beqaa Valley, Lebanon (**sauvignon blanc**)..... **15**

R E D
Rimbert “Cousin Oscar”, France (**cinsault, pinot noir**) **13**
Mas des Bressades, France (**cabernet, syrah**)..... **14**
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**)... **16**
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **17**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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CATERING & EVENTS

we'd love to cater
your next event!

