avec brunch

brunch cocktails

mimosa13orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine*make it bottomless for 28pp with food purchase

totally kale-in it.16st. george chili vodka, cold pressed kale, ginger,wildflower honey, lemon

ibisco d'amorita16
hibiscus infused tequila, mallorca melón, urfa pepper, lime
*make it a pitcher 64

espress yourself......16 metric house roast espresso, village vodka, zucca, demerara

shuggie's strawberry.....**16** St. george chili vodka, giffard rhubarb liquor. roasted strawberries, thyme, balsamic, lime

blue velvet.....**16** planetary 3 star rum, xaymaca dark rum, quaglia fernet, blueberry almond shrub, ginger, honey, witbier, 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 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**

pizza carbonara with cured guanciale, pecorino cheese and egg yolk **24**

> 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**

lamb kefta burger with salted pickle aioli, egg, mint, and cucumber on a brioche bun 18

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**

*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

chocolate hazelnut croissant 5

sea salt and vanilla bean glazed donut 4

-zero nroot

fresh squeezed juice 7 (orange or grapefruit) hibiscus fizz 8 lavender lemonade 8 rosemary limonata 8 lust for life lite 8

<u>coffee & tea</u>

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 saint 21.72
sancerre, france
gamay noir clos roilette 16.64
beaujolais, france
cabernet franc guion16.60
borgueil, france
champagne charpentier "tradition" france 24-96



we'd love to cater your next event!



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.