

~~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 chieries, 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 luques 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 pannonella 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, 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, chili and orzo 10nd 11 pizzaladiera with caramelized onion, anchovies, moiciso olives and thyme~~

**avec lunch**

~~elo cheese, truffle oil 4 ham with local molon virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy gaenciale, 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 chieries, 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 luques 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 pannonella 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, radishes, fresh herbs~~

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## for the table

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

chickpea **hummus** with tahini, sumac  
and hearth baked pita **14**  
additional hearth baked **pita 2.5**

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

**sweet potatoes** with avocado, za'atar buttermilk,  
crispy bulgur and preserved lemons **22**

\*grilled **butcher steak**  
with taleggio cheese, brussels sprouts  
and smoked almond harissa **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, gordal olives,  
roasted garlic and crushed pistachio **10/20**

**winter squash** tabbouleh with farro, radicchio,  
winter citrus, walnuts and urfa chile **20**

add yogurt marinated 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

fior di latte **affogato**  
with chocolate chip shortbread cookie **10**

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

**nutter butter** squares **3 ea**

concord grape & mint **sorbet 6**

meyer lemon meringue **gelato 6**

coffee brownie fudge ripple **gelato 6**

## coffee & tea

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

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

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

**tea by rare tea cellar 8**  
mint meritage | chamomile - rose  
berry meritage | 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.

12 january 2026

## zero proof

**apples to apples** ..... **12**  
ritual rum, seedling apple cider, lime

**london calling** ..... **12**  
lyre's pink london spirit, grapefruit, lemon, earl grey tea

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

## avec seasonal cocktails

**the last frontier** ..... **17**  
mahon gin, yellow chartreuse, elderflower, lemon

**avec g&t** ..... **16**  
cumin & coriander infused gin, housemade tonic syrup, soda

**mole carré** ..... **17**  
illegal mezcal, meletti, bonal, mole

**bay of biscay** ..... **17**  
ibar basque whisky, mirto, pimm's, lemon

**il frutteto** ..... **14**  
grappa, arak, seedling apple cider, lime, cardamom

**bourbon bijou** ..... **24**  
bull young, green chartreuse, cocchi torino, elixir végétal

## wine by the glass

S P A R K L I N G  
Monmousseau, Crémant de Loire, France (**chenin blanc**) ... **15**  
Marino Abate, “Inzolita” Pét-Nat, Sicily, Italy (**inzolia**)..... **16**

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**  
Coto de Gomariz, Galicia, Spain (**treixadura**) ..... **16**  
Can Sumoi, Penedès, Spain (**xarel-lo**)..... **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**  
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) ..... **17**  
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) ..... **17**  
Carlos Raposo “Impecável”, Dão, Portugal(**touriga nacional**)**15**  
Thymiopoulos, Naoussa, Greece (**xinomavro**) ..... **14**

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chef de cuisine **dylan patel**  
executive sous chef **rey quinones**

To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3.5% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.



**we'd love to cater  
your next event!**

