

~~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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche 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 tapenade 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 crumbs 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, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or 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 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo 10 14 pizzaladriere with caramelized onion, anchovies, niceise olives and thyme 10 focaccia with robiolo cheese, truffle oil 10 shaved serrano ham with local melon 10 pig milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy guanciale, 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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche 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 tapenade 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 crumbs 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, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or steak with celery salsa verde, radishes, fresh herbs~~

avec lunch

~~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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche 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 tapenade 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 crumbs 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, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or steak with celery salsa verde, radishes, fresh herbs~~

soups

cup / bowl

roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**

red **lentil** with turmeric, ginger and lemon **5/10**

small plates

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

chorizo stuffed **medjool dates** with bacon, and piquillo pepper-tomato sauce **20**

chickpea **hummus** with roasted kale, marinated farmers cheese, fried shallot and hearth baked pita **26**

hamachi **crudo** with pickled mango, fermented chili, persimmon and black lime **28**

wood fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

salads

add chicken **8** / add whitefish **10**

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

roasted freekeh **tabbouleh** with cauliflower, winter citrus, shaved fennel and black cumin vinaigrette **10/20**

chopped romaine **fattoush** with seeded crackers, cherry tomato, pickled turnips and sumac vinaigrette **9/18**

sides

falafel **seasoned fries** with harissa aioli **8**

marinated **lentil salad** **5**

publican quality bread **loaf** **1**

hearth baked **pita** **2**



we'd love to cater your next event!



restaurant week lunch menu

30 per guest

drink

choice of iced tea, drip coffee or soft drink

first choice of soup

second choice of salad or sandwich

dessert choice of baklava or cookie

hearth baked sandwiches

with falafel seasoned fries or marinated lentil salad

chicken thigh **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **24**

pizza and focaccia

'deluxe' **focaccia** with taleggio cheese, truffle oil and fresh herbs **24**

spicy soppressata pizza with calabrian chili, fresh mozzarella, marinated artichoke and arugula **26**

kuri squash pizza with fontina cheese, fresno peppers and urfa garlic crisp **26**

dessert

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

cookies and cream **affogato** with espresso and chocolate tea biscuits **10**

back to work treat **4** english toffee cookie

seasonal gelato **6** (by the scoop) —

chai cashew crunch
chocolate amaro
pomegranate sorbet

* 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.

n/a beverages

my gourd that's good **10**
cold pressed butternut squash, ginger, honey
lemon cinnamon

hibiscus fizz **8**
hibiscus simple syrup, mallorca melon, lime,
topo chico

honeycrisp spritz **9**
honeycrisp shrub, wildflower honey, pomegranate
grenadine, lemon, ginger beer

lust for life lite **9**
grapefruit vanilla cordial, grapefruit, lime,
grapefruit jarritos

cocktails

ibisco d'amorita **16**
hibiscus infused tequila, mallorca melón,
urfa pepper and lime

lust for life **16**
jin jiji darjeeling gin, grapefruit,
vanilla cordial and lime

side to side **16**
banhez mezcal, aperol, grapefruit jarritos
habanero tincture, lime

i want to be sedated **16**
old forester bourbon, house date dram,
walnut bitters, clove

wines

prosecco santome brut veneto, italy13 • 52
rosé of cava raventós i blanc “de nit” anoia, spain..17 • 68
rosé of gaglioppo librandi **ciro, italy**.....15 • 60
gruner veltliner Malat **Austria**.....15 • 60
sauv blanc francois le saint sancerre, france.....21 • 84

nebbiolo gd vajra piedmont, italy.....16 • 64
gamay noir clos de la roquette fleurie, france16 • 64

coffee service

big shoulders coffee - direct trade **5**
espresso **5**
cappuccino **6**
latte **6**

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.