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, pecorino, 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella 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 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida: poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy

avec brunch

e" foccacia with robiola cheese, truffle oil
hs 10 shaved serrano
's milk cheese, extra
virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, 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, pecorino, 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella 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 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida: poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme" foccacia with robiola cheese, truffle oil ham with local melon shaved 10 serrano 's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, 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

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

brunch cocktails

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **24pp**

bellini **14**
peach puree + sparkling wine

bloody mary **13**
***add our signature wrapped chorizo stuffed date** **4**

amaro never dies **13**
meletti amaro, grapefruit, lemon

granadina **16**
libelula tequila, ilegal mezcal, rosen bitters, pomegranate, lime

bold brew **16**
espresso, calvados, massaya arak

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

espresso martini **16**
espresso, vodka, combier orange, meletti coffee liqueur

avec seasonal cocktails

mount athos **16**
tsipouro, arak, seedling apple cider, lemon

black & yellow **18**
mezcal, tequila, yellow chartreuse, black lime, pomegranate

avec g&t **15**
cumin & coriander infused gin, housemade tonic syrup, soda

paper maché **16**
avec sazarac rye, montonaro, fernet fungo, lemon

home growni **17**
mahón gin, apologue paw paw, elena rosso vermouth

the young fashioned **23**
bull young bourbon, green chartreuse, cardamom, elixir végétal

zero proof

seedling spice **13**
seedlip spice 94, seedling apple cider, lemon

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

pomegranate party **13**
seedlip garden, pomegranate, lime

rare tea cellar **black citron** iced tea **4**
lavender **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**

23 february 2025

small plates

brioche donuts
with sea salt and vanilla bean glaze **6 for two**

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

multigrain toast with **avocado**, egg, dill and pepitas **14**

shaved **brussel sprouts** and radicchio
with fried duck egg, guanciale
and pecorino fiore sardo **24**

chickpea hummus with **soft egg**,
tahini, pickled cipollini onions, walnuts,
urfa chile and hearth baked pita **26**

grilled shrimp with merguez butter,
stone ground polenta and soft egg **20**

*grilled **butcher steak** with charred radicchio,
marcona almond and chili-sesame crisp **28**

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **20**
add an egg **2**

sides

papas bravas with garlic aioli **8**
sumac glazed **pork belly** **12**
publican quality meats **breakfast sausage** **8**

large plates

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**
served with falafel seasoned potato chips
add an egg **2**

wood oven baked **french toast** with fresh ricotta,
fruit compote, mint and almonds **20**

"deluxe" **focaccia** with taleggio cheese,
fresh ricotta, truffle oil and herbs **24**
add smoked salmon **12**

potato and cured guanciale **pizza**
with parmesan cheese, salsa verde and yard egg **24**

spiced tomato **shakshuka** with baked eggs,
tunisian couscous and tahini **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.

desserts

nutter butter squares **3**

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

tangerine **sorbet** **6**

chocolate amaro **gelato** **6**

coffee toffee almond **gelato** **6**

coffee & tea

big shoulders colombian **coffee** **5**
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

wine by the glass

SPARKLING

Can Suriol Reserva Cava, Brut Nature, Spain (**xarel-lo**) **16**
ISC, "ILLnatic" Petillant Naturel, Utica, IL (**chardonel**) **14**

ROSE & ORANGE

Domaine de la Garenne, Bandol Rosé, France (**mourverde**) .. **15**
Fongoli "Biancogongoli" Orange, Umbria, Italy (**trebbiano**) . **14**

WHITE

Jean-Marc Burgaud, Beaujolais, France (**chardonnay**) **14**
Jean-Max Roger, Menetou-Salon, France (**sauvignon blanc**) **17**
Tenuta Whitaker "Mozia", Sicily, Italy (**grillo**) **15**
Pardevalles "Albarin", Leon, Spain (**albarin blanco**) **15**
Telmo Rodriquez "El Transistor", Rueda, Spain (**verdejo**) **14**
Lyrarakis "Psarades", Crete, Greece (**dafni**) **16**

RED

Clement & Florian Berthier, France (**pinot noir/gamay**) ... **16**
Abbaye Sylva Plana, France (**syrah/grenache blend**) **12**
Tenuta di Castellaro "Ypsilon", Lipari, Italy (**corinto nero**) ... **16**
Luigi Maffini "Kleos", Campania, Italy (**aglianico**) **16**
Marqués de Murrieta Reserva, Rioja, Spain (**tempranillo**) ... **18**
Ixsir "Altitudes", Lebanon (**cabernet sauvignon blend**) **15**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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ONE OFF CATERING & EVENTS

we'd love to cater your next event!

To help One Off Hospitaity 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.