

~~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 pannaotta 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 pissaladiere with caramelized onion, anchovies, niceise olives and thyme **avec** ~~uro~~ focaccia with robiolo cheese, truffle oil and fresh herbs 18 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucca tini 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 pannaotta 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 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~~

small plates

house marinated **olives** with ciabatta **9**

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

cowgirl creamery **mt. tam** triple creme cheese with crackers, blueberry preserves and ellis family farms honey **18**

herb **falafel** with roasted beet tahina, apple ezme and zaatar **20**

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

charred **sweet potato** with whipped jalapeno feta, ponzu and roasted peanut dukkah **20**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

fried **spanish octopus** with maitake mushrooms, honeynut squash, smoked almond harissa and mint **46**

potato and salted cod **brandade** with garlic crostini and chives **18**

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

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

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



\$1 of every order of chorizo-stuffed dates will be donated to help restaurants recover from the wildfires in los angeles

scan to donate directly to chicago chefs cook

handmade pasta

tagliatelle with beef cheek sugo, grilled olives, taleggio fonduta **28**

guanciale and ricotta filled **ravioli** with sun-dried tomato, fennel, and poached shrimp **32**

orecchiette with veal ragu, swiss chard, manila clams and parmesan **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**

lamb kefta **calzone** with mint yogurt, salted pickles and scamorza **28**

large plates

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

slow roasted **pork shoulder** with saffron cous cous, apricots, black olive and allepo chile yogurt **42**

roasted **black cod tagine** with tamarind, eggplant, cucumber raita and hearth baked lavash **42**

whole roasted fish with wilted spinach, fried garlic, urfa chili and pickled currants **54**

green peppercorn crusted 28oz **dry aged porterhouse*** with roasted garlic, labneh cheese and hearth baked pita **156**

*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

*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.

dessert

seasonal gelato 6 (by the scoop)

chai cashew crunch
chocolate amaro
pomegranate sorbet

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

burnt honey profiterole with mahlab ice cream, poached figs and walnuts **12**

almond olive oil cake with stewed apricots, almond dukkah, orange blossom cream and tangerine apricot sherbet **12**

chocolate pavé with tea biscuits, orange marmalade, pomegranate and cinnamon bud ice cream **12**

dessert wines

ferreira "dona antonia" **white port** reserva duoro, portugal **13**

ferreira "dona antonia", **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau rieussec **sauternes** bordeaux, france 2009 **32**

coffee & tea

café avec 10
espresso + your choice of brandy or mirto

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

tea by rare tea cellar
freak of nature oolong **12**
dragonwell **8**
creamy earl grey **8**
mint meritage **8**
lemongrass rose **8**
emperor's chamomile citron **8**
litchi noir **8**



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.