

~~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 toponade 6 braised sopie 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 frises 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, aich and orou tosed 14 pissaladiere with caramelized onion, anchovies, nicciole olives and thym~~

**avec** "ure" focaccia with robiolo cheese, truffle oil and fresh herbs 10 charred serrano ham with local melen salad, sheep's 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 toponade 6 braised sopie 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 frises 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

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

## small plates

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

**cheese plate** with seeded crackers, apple preserves and ellis family farms honey **18**

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

marinated **kale** salad with satsuma orange, marinated cherry tomato, black garlic romesco and manchego cheese **20**

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**

smoked north road **salmon** with golden beets, apples, tahina and crispy lentils **24**

grilled **mackerel** with red chermoula, winter citrus and castelvetrano olives **21**

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

\*grilled **butcher steak** with taleggio cheese, brussels sprouts and smoked almond harissa **28**

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

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

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

chickpea hummus with sumac glazed **short rib** and hearth baked pita **38**

additional hearth baked **pita** **2.5**

half off all bottles of wine!  
every Tuesday

\*dine in only, excludes holidays and events

\* 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.

## large plates

‘deluxe’ **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs **24**

**lamb sausage** pizza with pistachio pesto and whipped feta **26**

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

whole roasted **branzino** with smoked tomato, charred fava beans and habanero chili **56**

roisserie chicken **shawarma** with pickled peppers, charred lemon, fermented chili sauce, garlic toum and hearth baked pita **42**

slow roasted **pork shoulder** with paprika beans, kohlrabi and garlic aioli **42**

## restaurant week 2026

**restaurant week dinner menu** 60 per guest

**first**  
cured **ocean trout** crudo with toasted sesame tahina, pickled chestnut mushrooms and toasted pine nut

marinated **kale** salad with satsuma orange, marinated cherry tomato, black garlic romesco and manchego cheese

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

**third**  
wood oven roasted **paella** with confit chicken, snail boudin blanc, shrimp and almond aioli

**dessert**  
sahlab **rice pudding** with rose scented winter citrus and salted pistachios

## restaurant week beverage specials

**rotating cocktail** 12  
**rotating white or red bottle of wine** 48

30 january 2026

## dessert

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

chocolate brownie **sundae** with white chocolate olive oil ice cream, cardamom poached quince and caramelized puff pastry **13**

burnt honey **chocolate pie** with nocino namelaka, saba roasted figs, sugar fried walnuts and honey comb candy **13**

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

concord grape & mint **sorbet** **6**

meyer lemon meringue **gelato** **6**

coffee brownie fudge ripple **gelato** **6**

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

**oaxacan old fashioned** **17**  
illegal mezcal, ocho reposado, agave, cherry bitters

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

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

**tea by rare tea cellar** **8**  
emperor's mint heritage | emperor's chamomile - rose berry heritage | 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**

meals are better when shared!

we are now taking reservations  
for our lamb **roti feast**  
a whole roasted lamb shoulder  
with hearth baked pitas and seasonal mezze.  
**295 (serves 4 to 6 guests)**

48 hours notice required

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.