~~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 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 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 hang on 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 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, nicoise olives and thy** **avec brunch** **e" focaccia with rebiolo cheese, truffle oil** **bs 10 shaved serrano ham with local melon** **'g 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 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 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 hang on 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~~

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

~~brunch cocktails~~

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **30pp**

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

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

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

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

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

~~avec seasonal cocktails~~

ciao ciao! **14**
italicus bergamot, butterfly pea flower, lemon, cava, soda

block party **17**
tequila, mezcal, lillet blanc, mandarin, lime

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

piccola rossa **16**
mahón gin, mazuria, strawberry vermouth, grapefruit bitters

pyrenees **17**
ibar basque whisky, santa maria al monte, elderflower, lemon

avec vesper **21**
kástra elión vodka, bcn gin, cocchi americano, saline

~~zero proof~~

figlia spritz **12**
figlia fiore aperitivo, bubbles, soda

sunny d **12**
lyre's white cane spirit, mandarin, lime

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

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.

~~small plates~~

glazed vanilla bean donuts
two for **6**

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

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

heirloom tomatoes with avocado, za'atar buttermilk,
crispy bulgur and preserved lemons **24**

chickpea hummus with **soft egg**,
smoked almond harissa, pickled red onions
and hearth baked pita **26**

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

roasted **summer squash** and spinach cocotte
with cherry tomatoes, whipped jalapeño feta,
cashew dukkah and fried egg **22**

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

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**
add an egg **2**

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and za'atar marinated jimmy nardello pepper **28**

~~sides~~

papas bravas with garlic aioli **8**

sumac glazed **pork belly** **12**

~~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**

loaf of pqb **ciabatta** **2**

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~~desserts~~

coconut gelato **affogato**
with chocolate chip shortbread cookies **10**

nutter butter squares **3 ea**

spiced plum **sorbet** **6**

mixed berry cobbler **gelato** **6**

hazelnut fudge brownie **gelato** **6**

~~coffee & tea~~

la colombe **coffee** **5**
la colombe **espresso** **5**
cappuccino **6** • **latte** **6** • **americano** **5**
vanilla **latte** **6.5** • cardamom & rose **latte** **6.5**
avec **cold brew** **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~~

S P A R K L I N G
Albet i Noya "Petit Albet" Spain (**xarel-lo, macabeo**) **14**
Acres Away "First Light" Pet-Nat, Ashley, IN (**la crescent**) **16**

R O S E & O R A N G E
Cataldo Calabretta, Cirò Rosato, Italy (**gaglioppo**) **14**
Domaines Sumeire, Provence, France (**grenache**) **12**
Kiketi Farm, Orange, Republic of Georgia (**mtsvane**) **17**

W H I T E
Domitia, Languedoc, France (**picpoul de pinet**) **12**
Domaine Cottebrune, France (**rousanne, rolle**) **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Telmo Rodriguez "Basa" Rueda, Spain (**verdejo**) **13**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**) **14**

R E D
Domaine de l'Aigle, France (**pinot noir**) **17**
Fongoli "Rossofongoli", Italy (**sangiovese, montepulciano**) **15**
Luigi Maffini "Kleos", Campania, Italy (**aglianico**) **17**
Bodegas Fariña "Pr1mero" Toro, Spain (**tinta del toro**) **14**
Raúl Pérez "Ultreia St. Jacques" Bierzo, Spain (**mencía**) **15**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

To help One Off Hospitaity 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.