



~~pastries by natalie saben~~

chocolate and pistachio **danish 6**

roasted potato and shortrib **danish 6**

~~zero proof~~

fresh squeezed juice 7

(orange or grapefruit)

hibiscus fizz 8

lavender **lemonade 8**

rosemary **limonata 8**

lust for life lite **8**

~~coffee & tea~~

big shoulders colombian **coffee 5**

big shoulders 1848 **espresso 3/5**

big shoulders **cold brew 7**

cappuccino 6 • latte 6 • americano 5

vanilla, lavender, or vanilla lavender **latte 6.50**

vanilla lavender **matcha 8**

healing latte 9

tea by rare tea cellar

mint heritage **7**

georgia peach nectar rooibos **9**

freak of nature oolong **12**

grapefruit grove elixir **8**

sicilian blood orange green tea **7**

caramel pureh **7**

bourbon vanilla chai **7**

~~wine~~

orange meinklang “mulatschak,” **15•60**
austria

melon de bourgogne jo landron **muscadet.....15•60**

savignon blanc chemin du courmier..... **21•72**
sancerre, france

gamay noir romarand..... **16•64**
beaujolais, france

cabernet franc guion **16•60**
borgueil, france

champagne charpentier “tradition” **france24•96**

~~for the table~~

wood oven baked publican quality **bread board**
with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked
whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg,
smoked almond harissa, pickled red onions,
hearth baked pita **24**

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

chorizo-stuffed **medjool dates** with bacon,
piquillo pepper-tomato sauce **20/36**
add egg **2**

pizza carbonara with cured guanciale, pecorino cheese,
egg yolk **24**

deluxe focaccia, with fresh herbs, truffle oil **22**
add smoked salmon **12**

wood oven baked **french toast**, with whipped ricotta
seasonal jam, almonds, maple syrup **20**

~~sides~~

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

~~mains~~

toasted multigrain **bread with avocado**, egg, dill,
sunflower **14**

pepper and **egg on ciabatta** with marinated piquillo
peppers, spring onion, taleggio **14**

lamb kefta burger with salted pickle aioli, egg, mint,
and cucumber on a brioche bun **18**

spiced **shakshuka** with soft cooked eggs, tunisian
couscous, pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork
belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **tomato and spinach cocotte** with zucchini,
potato, whipped feta, a fried egg **20**

* 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.

~~brunch cocktails~~

mimosa.....13
orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine
***make it bottomless for 28pp**

bloody mary.....15
cucumber & dill infused village vodka, zesty house mix,
skewer of delights, smoke bomb salt, estrella side car
***add our signature wrapped chorizo stuffed date for 4**

totally kale-in it..... 16
st. george chili vodka,cold pressed kale ginger, wildflower
honey, lemon

lust for life16
jin jiji darjeeling gin, grapefruit, vanilla cordial,lime

matcha-chacha16
plantation pineapple rum, apalapolouge paw paw liqueur,
matcha, mint syrup, oat milk,lime

ibisco d’amorita16
hibiscus infused tequila, mallorca melón, urfa pepper, lime
***make it a pitcher 64**

side to side.....16
banhez mezcal, aperol, grapefruit topo chico, habanero
shrub, lime
***make it a pitcher 60**

i want to be sedated16
lairds old forester bourbon, pimento dram, date syrup,
walnut bitters and clove
***contains nuts**

espress yourself.....16
metric house roast espresso, village vodka, zucca,
demerara, dippin’ shortbread

penny’s from heaven..... 16
avec private barrel rittenhouse rye, monkey shoulder
blended scotch, combier kummel, carrot juice,
ginger honey, lemon

par for the cores.....16
laird’s apple brandy, cocchi americano, honeycrisp shrub,
pomegranate,wildlower honey, lemon

~~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
manchege and apple cider vinegar 6 swordfish escabe
che 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 luques olives tapenade 6 braised scpie
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 crumb
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
er 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
toned 14 pissaladiere with caramelized onion, anchovies,
niçoise olives and th~~

avec brunch

~~cheese, truffle oil
ham with local melon
virgin and mint 14 roasted six points farm pork shoul
der 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
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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.