

~~house-marinated mediterranean olives 4 marinated sun-gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean cretini 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 eschabeche 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 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 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 frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-on 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 bourride, poached fish stew with fennel, garlic, saffron, aoli and orzo topped 11 pissaladiere with caramelized onion, anchovies, niccio olives and thyme 12 focaccia with robiolo cheese, truffle oil 6~~

avec lunch

~~ham with local molon 12 p's milk cheese, extra virgin and mint 14 roasted six-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 cretini 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 eschabeche 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 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 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 frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 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 cretini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

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

~~for the table~~

chickpea **hummus** with tahini, sumac
and hearth baked pita **14**
additional hearth baked **pita 2.5**

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**

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

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

~~salads~~

avec caesar with baby kale, chopped romaine,
anchovy, seeded crackers and aged parmesan **9/18**

endive and apple salad
with parmesan yogurt, gordal olives,
roasted garlic and crushed pistachio **10/20**

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

add yogurt marinated chicken to any salad **8**

~~sandwiches & tartines~~

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita
with fermented chili sauce, garlic toum
and bread and butter pickles **20**

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**

smoked salmon eschabeche tartine
with cucumbers, snap peas and garlic aioli **21**

~~soups & sides~~

red lentil soup with cilantro and pepitas **5/10**

marinated **lentil salad 3**

falafel seasoned **potato chips 3**

hummus + pita 7

* 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.

~~restaurant week~~

restaurant week lunch menu 30 per guest

~~to drink~~

choice of:

black citron iced tea, soft drink
or lavender lemonade

~~first~~

choice of:

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

red lentil soup with cilantro and pepitas

~~second~~

choice of:

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

avec caesar with baby kale, chopped romaine,
anchovy, seeded crackers and aged parmesan

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

yogurt marinated **chicken** on pita
with fermented chili sauce, garlic toum
and bread and butter pickles
served with falafel seasoned potato chips

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint
served with falafel seasoned potato chips

smoked salmon eschabeche tartine
with cucumbers, snap peas and garlic aioli

~~dessert~~

choice of:

rolled **baklava** with fig, walnut,
orange blossom honey syrup and whipped ricotta

citrus earl grey **snickerdoodle**

~~desserts~~

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

rolled **baklava** with fig, walnut,
orange blossom honey syrup and whipped ricotta **6**

nutter butter squares **3 ea**

concord grape & mint **sorbet 6**

meyer lemon meringue **gelato 6**

coffee brownie fudge ripple **gelato 6**

~~coffee & tea~~

café avec 10
espresso + your choice of brandy or mirto

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

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

tea by rare tea cellar 8
mint heritage | chamomile - rose
berry heritage | pomegranate green
bourbon vanilla chai | crema earl grey

~~zero proof~~

apples to apples **12**
ritual rum, seedling apple cider, lime

london calling **12**
lyre’s pink london spirit, grapefruit, lemon, earl grey tea

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

~~wine by the glass~~

S P A R K L I N G
Monmousseau, Crémant de Loire, France (**chenin blanc**) ... **15**
Marino Abate, “Inzolita” Pét-Nat, Sicily, Italy (**inzolia**)..... **16**

R O S E & O R A N G E
Font Des Pères, Provence, France (**mourvèdre, cinsault**)... **12**
Navarotillo “Binario” Orange, Spain (**garnacha blanca**) **15**

W H I T E
Rostaing Tayard “Le Chant du Loup”, France (**chardonnay**) **17**
Coto de Gomariz, Galicia, Spain (**treixadura**) **16**
Can Sumoi, Penedès, Spain (**xarel-lo**)..... **16**
Kir-Yianni “The North”, Florina, Greece (**assyrτικο**) **14**
Massaya, Beqaa Valley, Lebanon (**sauvignon blanc**)..... **15**

R E D
Rimbert “Cousin Oscar”, France (**cinsault, pinot noir**) **13**
Mas des Bressades, France (**cabernet, syrah**)..... **14**
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **17**
Carlos Raposo “Impecável”, Dão, Portugal(**touriga nacional**) **15**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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