

~~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 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, 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 bourridea, poached fish stew with fennel, garlic, saffron, aioli and orou topped 11 pissaladiere with caramelized onion, anchovies, misoise olives and thym~~

avec lunch

~~elo cheese, truffle oil 6 ham with local melon 6 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 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, 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~~

executive chef **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**

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

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and za’atar marinated jimmy nardello pepper **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 peach salad
with parmesan yogurt, gordal olives,
roasted garlic and crushed pistachio **10/20**

green bean and plum **tabbouleh** with bulgur,
tahina, puffed wild rice and feta **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**

ocean trout eschabeche tartine
with cucumbers, fennel, spring onion aioli
and marcona almond chili crisp **21**

sides

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

marinated **lentil salad 3**

falafel seasoned **potato chips 3**

hummus + pita 7

additional hearth baked **pita 2.5**

additional loaf of pqb **ciabatta 2**

* 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.

prix fixe

choice of:
chorizo-stuffed date | seasonal soup
+
choice of:
sandwich | tartine | salad
+
rolled baklava

26

desserts

coconut gelato **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**

spiced plum **sorbet 6**

mixed berry cobbler **gelato 6**

pistachio mint stracciatella **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

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 heritage | 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

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

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, ben gin, cocchi americano, saline

wine by the glass

S P A R K L I N G
Albet i Noya “Petit Albet” Spain (**xarel-lo, macabeo**) **14**
Marino Abate, “Inzolita” Pét-Nat, Sicily, Italy (**inzolia**)..... **16**

R O S E & O R A N G E
Cataldo Calabretta, Cirò Rosato, Italy (**gaglioppo**)..... **14**
Domaines Sumeire, Provence, France (**grenache**)..... **12**
Finca el Molar, Orange, Manchuela, Spain (**macabeo**) **14**

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 “Prlmero” Toro, Spain (**tinta del toro**)..... **14**
Raúl Pérez “Ultreia St. Jacques” Bierzo, Spain (**encia**) **15**
Syrocco by Alain Graillet, Zenata, Morocco (**syrah**) **16**

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