

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, puccerino, 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 8 pan fried sardines with crispy serrano ham and lueques olives tapenade 8 braised sepias with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 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 fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquilles and parsley 8 spicy meatballs with chick peas, chard and orzo 8 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 buñuelos, poached fish stew with fennel, garlic, saffron, achiote and crema 11 pissaladiere with caramelized onion, anchovies, olives and thyme 12 avec brunch 12 avec brunch 12 shaved serrano ham with local melon 12 milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 buñuelos with crispy guanciale, puccerino, 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, puccerino, 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 8 pan fried sardines with crispy serrano ham and lueques olives tapenade 8 braised sepias with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 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 fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquilles and parsley 8 spicy meatballs with chick peas, chard and orzo 8 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 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

## 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	
pink moon.....	16
gin, violette liqueur, lemon, cherry san pellegrino	
bold brew .....	16
espresso, calvados, massaya arak	
café avec .....	10
espresso + your choice of brandy or mirtlo	
espresso martini .....	18
espresso, ch vodka, grand marnier, meletti coffee liqueur	

## avec seasonal cocktails

the last frontier .....	17
mahon gin, yellow l'excuse, elderflower, lemon	
avec g&t .....	16
cumin & coriander infused gin, housemade tonic syrup, soda	
mole carré .....	17
illegal mezcal, meletti, bonal, mole	
bay of biscay .....	17
ibar basque whisky, mirtlo, pimms, lemon	
il frutteto .....	14
grappa, arak, seedling apple cider, lime, cardamom	
bourbon bijou .....	24
bull young, green chartreuse, cocchi torino, elixir végétal	

## 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	
rare tea cellar black citron iced tea 4	
lavender lemonade 7	
panna or pellegrino 1 liter 9	
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.

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

## restaurant week

restaurant week brunch menu 30 per guest

### to drink

choice of:

coffee by big shoulders, black citron iced tea, lavender lemonade or soft drink  
\*upgrade to a mimosa or bloody mary for 6

### first

raspberry rose brioche bun

### second

choose one main dish:

#### chickpea hummus

with soft egg, smoked almond harissa, pickled red onions and hearth baked pita

#### multigrain toast

with avocado, egg, dill and urfa chile

roasted sweet potato and spinach cocotte with cherry tomatoes, whipped jalapeño feta, cashew dukkah and fried egg

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

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

wood oven baked french toast with fresh ricotta, seasonal fruit compote, mint and almonds

### desserts

nutter butter squares 3ea

fior di latte affogato with chocolate chip shortbread cookie 10

concord grape & mint sorbet 6

meyer lemon meringue gelato 6

coffee brownie fudge ripple gelato 6

### coffee & tea

big shoulders colombian coffee 5

big shoulders 1848 espresso 3/5

cappuccino 6 • latte 6 • americano 5

tea by rare tea cellar 8

mint meritage | chamomile - rose  
berry meritage | pomegranate green  
bourbon vanilla chai | crema earl grey

## small plates

### brioche donuts

with sea salt and vanilla bean two for 6

### endive and apple salad

with parmesan yogurt, gordal olives, roasted garlic and crushed pistachio 20

multigrain toast with avocado, egg, dill and urfa chile 14

chickpea hummus with soft egg,

smoked almond harissa, pickled red onions and hearth baked pita 26

additional hearth baked pita 2.5

roasted sweet potato 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 taleggio cheese, brussels sprouts and smoked almond harissa 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, seasonal 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

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We believe everyone deserves affordable health care.