

small plates

house marinated **olives** with ciabatta **9**

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

cowgirl creamery **mt. tam** triple creme cheese with crackers, blueberry preserves and ellis family farms honey **18**

hamachi crudo with pickled mango, fermented chili, persimmon and black lime **28**

herb **falafel** with roasted beet tahina, apple ezme and zaatar **20**

*wood-fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

charred **sweet potato** with whipped jalapeno feta, ponzu and roasted peanut dukkah **20**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

fried **spanish octopus** with maitake mushrooms, honeynut squash, smoked almond harissa and mint **46**

potato and salted cod **brandade** with garlic crostini and chives **18**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **20**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

chickpea **hummus** with roasted kale, marinated farmer’s cheese, fried shallot and hearth baked pita **26**

handmade pasta

tagliatelle with beef cheek sugo, grilled olives, taleggio fonduta **28**

guanciale and ricotta filled **ravioli** with sun-dried tomato, fennel, and poached shrimp **32**

orecchiette with veal ragu, swiss chard, manila clams and parmesan **24**

baked **campanelle** with king trumpet mushrooms, crispy brussels sprouts and pine nut crumble **26**

pizza and focaccia

‘deluxe’ **focaccia** with taleggio cheese, truffle oil and fresh herbs **24**

spicy soppressata pizza with calabrian chili, fresh mozzarella, marinated artichoke and arugula **26**

kuri squash pizza with fontina cheese, fresno peppers and urfa garlic crisp **26**

lamb kefta **calzone** with mint yogurt, salted pickles and scamorza **28**

large plates

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

slow roasted **pork shoulder** with saffron cous cous, apricots, black olive and allepo chile yogurt **42**

roasted **duck tagine** with tamarind, coconut, cucumber raita, fried onions & hearth baked lavash **42**

whole roasted fish with wilted spinach, fried garlic, urfa chili and pickled currants **54**

green peppercorn crusted 28oz **dry aged porterhouse*** with roasted garlic, labneh cheese and hearth baked pita **156**

*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

*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.

dessert

seasonal gelato 6 (by the scoop)

chai cashew crunch
chocolate amaro
pomegranate sorbet

cookies and cream **affogato**
with espresso and chocolate tea biscuits **10**

burnt honey profiterole with mahlab ice cream, poached figs and walnuts **12**

almond olive oil cake with stewed apricots, almond dukkah, orange blossom cream and tangerine apricot sherbet **12**

chocolate pavé with tea biscuits, orange marmalade, pomegranate and cinnamon bud ice cream **12**

dessert wines

ferreira “dona antonia” **white port** reserva duoro, portugal **13**

ferreira “dona antonia”, **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau riewissec **sauternes** bordeaux, france 2009 **32**

coffee & tea

café avec 10
espresso + your choice of brandy or mirto

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

tea by rare tea cellar

freak of nature oolong **12**
dragonwell **8**
creamy earl grey **8**
mint heritage **8**
lemongrass rose **8**



we'd love to cater your next event!



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