house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 lucques olives tapenade 8 braised sepia 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 with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 8 crispy hanger 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 bourride- poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme" fococcia with robiola cheese, truffle oil 8 herbs 10 shaved serrano ham with local melon p's mills cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with

avec lunch

executive chef **dylan patel**
chef de cuisine **rey quiñones**

for the table

maple glazed **delicata squash** with tahini yogurt,
fermented chile and almond-caper dukkah **20**

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

*__butcher steak__ with taleggio,
chestnut mushrooms, pearl onions
and sesame gremolata **28**

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

chickpea hummus with sumac glazed **short rib**
and hearth baked pita **38**

additional hearth baked **pita** **2.5**

salads

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

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

brussels sprout fattoush with pickled beets, citrus,
beet tahina, seeded cracker and sumac vinaigrette **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, garlic aioli
and smoked almond harissa **21**

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.**

prix fixe

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

26

desserts

burnt milk 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 pear **sorbet** **6**

apple cobbler **gelato** **6**

hazelnut fudge brownie **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 meritage | chamomile - rose
berry meritage | pomegranate green
bourbon vanilla chai | crema earl grey

rare tea cellar **black citron** iced tea **4**
seasonal **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**
pepsi, pepsi zero, starry, ginger ale **5**

05 november 2026

zero proof

75 roses **12**
lyre's dark cane spirit, cardamom, rose, lemon,
opia na bubbles

sweater weather **12**
lyre's bourbon, rosemary honey, lemon

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

jolt **12**
lyre's dark cane spirit, lyre's coffee, espresso

avec seasonal cocktails

dibs! **17**
gin, passionfruit, italicus bergamoto, lemon

palomino **18**
mezcal, tequila, cream sherry, pear brandy, grapefruit bitters

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

bad apple **16**
ibar whiskey, pomme de verte, luxardo maraschino, lemon

rosemary haze **16**
arak, rosemary honey, lemon, pomegranate green tea

maestro **23**
journeyman rye, montenegro, santa maria al monte, molasses

wine by the glass

SPARKLING
Albet i Noya "Petit Albet" Spain (**xarel-lo, macabeo**) **14**
Caves São João, Espumante Tinto, Portugal (**baga**) **16**

ROSE & ORANGE
Domaines Sumeire, Provence, France (**grenache**).....**12**
Sanctum "Leptir", Slovenia.(**pinot blanc, chardonnay**) **16**

WHITE
Domitia, Languedoc, France (**picpoul de pinet**).....**12**
Château Saint-Roch, France (**grenache blanc & gris**).....**14**
Ippolito "Mare Chiaro" Cirò Bianco DOC, Italy (**greco bianco**)**16**
Pincerna, León, Spain (**albarín blanco**).....**15**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**).....**14**
American Wine Project "Switch Theory" WI (**brianna**).....**15**

RED
Domaine de l'Aigle, France (**pinot noir**).....**17**
La Vieille Julienne, France (**grenache, mourvèdre**).....**15**
Gorghi Tondi "Dume" Sicily, Italy (**frappato**).....**16**
Torremilanos "El Porrón" Spain (**tempranillo**).....**15**
Bodegas Pinord "Chateldon" Penedés (**cabernet sauvignon**) **17**
Herdade de São Miguel, Portugal (**alicante bouchet**).....**16**

To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3.5% Hospitality Supplement has been added to your bill.
We believe everyone deserves affordable health care.