

~~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, peccorino, 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 6 pan fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie 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 frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or 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 bourrida: poached fish stew with fennel, garlic, saffron, aich and orzo 12nd 11 pizzaladiere with caramelized onion, anchovies, nicciole olives and thym **avec** ure” focaccia with robiolo cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melen salad, sheep’s milk cheese, extra virgin and mint 14 roasted sir 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 crostini 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 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 6 pan fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie 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 frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang or steak with celery salsa verde, radishes, fresh herbs~~

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**

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

shaved **brussel sprouts** and radicchio
with fried duck egg, guanciale
and pecorino fiore sardo **24**

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

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

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

*grilled **butcher steak** with charred radicchio,
marcona almond and chili-sesame crisp **28**

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

cheese

cowgirl creamery **mt tam** triple cream
cow’s milk, california
(soft, crème fraiche, buttery)

cypress grove ‘midnight moon’ **gouda**
aged goat’s milk, california
(caramel, nutty, fudgy)

point reyes original **blue**
raw cow’s milk, california
(semi-soft, sweet milk, peppery)

9 ea / 26 for 3

served with...
honeycomb, seasonal compote, tomato jam,
lavender marcona almonds and ciabatta

*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**

10 february 2025

meals are better when shared!

we are now taking reservations
for our lamb **roti feast**
a whole roasted lamb shoulder
with hearth baked pitas and seasonal mezze.
295 (serves 4 to 6 guests)

48 hours notice required

hummus

chickpea hummus with hearth baked pita and...

salted **winter pickles**, tahini and fried chickpeas **24**

roasted kale, marinated farmer’s cheese
and fried shallot **26**

crisp **short rib** with sumac **34**

additional hearth baked **pita 2.5**

large plates

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

slow roasted **pork shoulder** with chraime, clams,
saffron orzo, snow peas and tangerine aioli **42**

oyster mushroom pizza with miso, scamorza cheese,
cippolini onions and pickled fresnos **29**

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

roasted **pork belly** with honeynut squash,
grilled apple ezme and oyster mushrooms **36**

whole **roasted fish** with garlic salsa verde,
artichoke and garlic aioli **54**

rotisserie chicken **shawarma** with pickled peppers,
charred lemon, fermented chili sauce,
garlic toum and hearth baked pita **42**

half off all bottles of wine!
every Tuesday

*dine in only, excludes holidays and events

dessert

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

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

coffee **basque cheesecake**
with ginger pear jam
and candied pine nuts **12**

nutter butter squares **3 ea**

tangerine **sorbet 6**

chocolate amaro **gelato 6**

coffee toffee almond **gelato 6**

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café avec 10
espresso + your choice of brandy or mirto

oaxacan old fashioned 17
illegal mezcal, ocho reposado, agave, cherry bitters

avec espresso martini 16
vodka, espresso, combier, meletti coffee liqueur

coffee & tea

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

tea by rare tea cellar 8
emperor’s mint heritage
emperor’s 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
coke, diet coke, sprite, ginger ale 5

...



**we’d love to cater
your next event!**



To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.