

~~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 chicerias, 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 luques olives toponade 6 braised sepia 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 pannonella 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 bourrida, poached fish stew with fennel, garlic, saffron, aich and orzo toms 11 pizzaladiera with caramelized onion, anchovies, niccino olives and thy~~

~~ole cheese, truffle oil 4 ham with local molon virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy gaenciale, 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 chicerias, 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 luques olives toponade 6 braised sepia 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 pannonella 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 crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

avec lunch

~~mezzesecca with ricotta 10 shaved serrano ham with local molon~~

for the table

chickpea **hummus** with tahini, sumac and hearth baked pita **14**
additional hearth baked **pita 2.5**

grilled **broccoli** with white miso bagna cauda, kumquat and hazelnut dukkah **21**

sweet potatoes with avocado, za’atar buttermilk, crispy bulgur and preserved lemons **22**

*grilled **butcher steak** with taleggio cheese, brussels sprouts and smoked almond harissa **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 apple salad with parmesan yogurt, gordal olives, roasted garlic and crushed pistachio **10/20**

winter squash tabbouleh with farro, radicchio, winter citrus, walnuts and urfa chile **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**

smoked salmon eschabeche tartine with cucumbers, fennel and garlic aioli **21**

soups & 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.

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

prix fixe

choice of:
chorizo-stuffed date | seasonal soup

choice of:
sandwich | tartine | salad

+
rolled baklava

26

desserts

fior di latte **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**

banana passion fruit **sorbet 6**

meyer lemon meringue **gelato 6**

coffee brownie fudge ripple **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

jolt (n/a) 12
lyre’s dark cane spirit, lyre’s coffee liqueur, espresso

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

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

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, mirto, pimm’s, lemon

il frutteto **14**
grappa, arak, seedling apple cider, lime, cardamom

bourbon bijou **24**
bull young, green chartreuse, cocchi torino, elixir végétal

wine by the glass

S P A R K L I N G
Monmousseau, Crémant de Loire (**chenin blanc**) **15**
Marino Abate, “Inzolita” Pét-Nat, Sicily, Italy (**inzolia**)..... **16**

R O S E & O R A N G E
Font Des Pères, Provence, France (**mourvèdre, cinsault**)... **12**
Finca el Molar, Orange, Manchuela, Spain (**macabeo**)..... **14**

W H I T E
Daniel Bouland, Beaujolais Blanc, France (**chardonnay**)..... **17**
Lagar de Pintos “Castiñeira” Rias Baixas, Spain (**albariño**) **17**
Celler Piñol “Raig de Raïm” Spain (**garnatxa blanca**) **14**
Saraja “Tarra Noa”, Sardinia, Italy (**vermentino**) **15**
Luís Pato “Vinhas Velhas” Portugal (**bical, cerceal**)..... **14**
Massaya, Beqaa Valley, Lebanon (**sauvignon blanc**)..... **15**

R E D
Rimbert “Cousin Oscar”, France (**cinsault, pinot noir**) **13**
Mas des Bressades, France (**cabernet, syrah**)..... **14**
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **17**
Carlos Raposo “Impecável”, Dão, Portugal(**touriga nacional**)**15**
Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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.



we’d love to cater your next event!

