~~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, sherved 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 bucques 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 5 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 7 crispy hang er 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 thy- ze" focaccia with rabi- ole cheese, truffle oil & rbs 10 shaved serrano ham with local melon p's milk cheese, extra virgin and mint 14 roasted six points farm pork shoul der with garlic, green chilies and fresh herbs 10 bucca tini 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 grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, sherved 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 bucques 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 5 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 7 crispy hang er 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 thy- ze" focaccia with rabi- ole cheese, truffle oil & rbs 10 shaved serrano ham with local melon p's milk cheese, extra virgin and mint 14 roasted six points farm pork shoul der with garlic, green chilies and fresh herbs 10 bucca tini 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 quinones**

~~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**

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and charred, za'atar marinated peppers **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**

green bean and plum **tabbouleh** with bulgur,
tahina, puffed wild rice and feta **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 plum **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**
lavender **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**
pepsi, pepsi zero, starry, ginger ale **5**

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~~zero proof~~

figlia spritz **12**
figlia fiore aperitivo, bubbles, soda

sunny d **12**
lyre's white cane spirit, mandarin, lime

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

~~avec seasonal cocktails~~

ciao ciao! **14**
italicus bergamot, butterfly pea flower, lemon, cava, soda

block party **17**
tequila, mezcal, lillet blanc, mandarin, lime

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

piccola rossa **16**
mahón gin, mazuria, strawberry vermouth, grapefruit bitters

pyrenees **17**
ibar basque whisky, santa maria al monte, elderflower, lemon

avec vesper **21**
kástra elión vodka, bcn gin, cocchi americano, saline

~~wine by the glass~~

S P A R K L I N G
Albet i Noya "Petit Albet" Spain (**xarel-lo, macabeo**) **14**
Caves São João, Espumante Tinto, Portugal (**baga**) **16**

R O S E & O R A N G E
Domaines Sumeire, Provence, France (**grenache**) **12**
Sanctum "Leptir", Slovenia.(**pinot blanc, chardonnay**) **16**

W H I T E
Domitia, Languedoc, France (**picpoul de pinet**) **12**
Domaine Cottebrune, France (**rousanne, rolle**) **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Telmo Rodriguez "Basa" Rueda, Spain (**verdejo**) **13**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**) **14**
American Wine Project "Switch Theory" WI (**brianna**) **15**

R E D
Domaine de l'Aigle, France (**pinot noir**) **17**
Gorghi Tondi "Dume" Sicily, Italy (**frappato**) **16**
Cecilia "Elba Rosso" Tuscany, Italy (**sangiovese, syrah**) **16**
Torremilanos "El Porrón" Spain (**tempranillo**) **15**
Bodegas Pinord "Chateldon" Penedés (**cabernet sauvignon**) **17**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **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.