

~~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, pecorino, 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 tapenade 6 braised sopia 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 pannerella 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, eggrole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hangover 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, aioli and crostons 11 pizzaladriere with caramelized onion, anchovies, nicciose olives and thyme cheese, truffle oil~~

**avec
brunch**

~~ham with local molero virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini 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 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, pecorino, 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 tapenade 6 braised sopia 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 pannerella 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, eggrole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hamburger 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~~

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

~~brunch cocktails~~

mimosa	13
orange or grapefruit juice + sparkling wine	
*make it bottomless	28pp
bloody mary	13
*add our signature wrapped chorizo stuffed date	4
amaro never dies	13
meletti amaro, grapefruit, lemon	
lombardia party	17
libelula tequila, ilegal mezcal, violet, lime, pellegrino pompelmo soda	
bold brew	16
espresso, calvados, massaya arak	
café avec	10
espresso + your choice of brandy or mirto	
espresso martini	18
espresso, vodka, combier orange, meletti coffee liqueur	

~~avec seasonal cocktails~~

sardinian spritz	16
tremontis mirto, vetz aperitivo, cava, soda	
avec g&t	16
cumin & coriander infused gin, housemade tonic syrup, soda	
sandía sun	17
mezcal, tequila, watermelon, pimm's, black lime	
port authority	16
planteray rum, white port, aperol, lemon	
golden hour	18
gwendoline gin, cocchi americano, yellow chartreuse, orange bitters	
the young fashioned	23
bull young bourbon, green chartreuse, cardamom, elixir végétal	

~~zero proof~~

italian elixir 12
lyre's aperitivo rosso, lyre's italian spritz, tonic, soda

london calling 12
lyre's pink london spirit, grapefruit, lemon, earl grey tea

NONgroni 12
ritual gin, ritual apertivo, lavender

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

***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.

~~small plates~~

with sea salt and vanilla bean **two for 6**

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

multigrain toast with **avocado**, egg, dill and pepitas **14**

grilled **summer squash** with vadouvan yogurt,
tamarind and grapes **21**

chickpea hummus with **soft egg**,
smoked almond harissa, pickled red onions
and hearth baked pita **26**
additional hearth baked **pita 2.5**

roasted **sweet potato** and spinach cocotte
with cherry tomatoes, whipped jalapeño feta,
cashew dukkah and fried egg **22**

grilled shrimp with merguez butter,
stone ground polenta and soft egg **20**

with bacon and piquillo pepper
add an egg

*grilled **butcher steak**
with burnt eggplant, sungold tomatoes,
shishito peppers and za'atar **28**

~~sides~~

papas bravas with garlic aioli 8
sumac glazed **pork belly** 12

~~large plates~~

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**
served with falafel seasoned potato chips
add an egg **2**

wood oven baked **french toast** with fresh ricotta,
fruit compote, mint and almonds **20**

“deluxe” **focaccia** with taleggio cheese,
fresh ricotta, truffle oil and herbs **24**
add smoked salmon **12**

potato and cured guanciale **pizza**
with parmesan cheese, salsa verde and yard egg **24**

spiced tomato **shakshuka** with baked eggs,
tunisian couscous and tahini **22**

~~desserts~~

nutter butter squares 3ea

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

apricot orange blossom **sorbet 6**

apple caramel corn **gelato 6**

manchego **gelato 6**

~~**coffee & tea**~~

big shoulders colombian **coffee 5**
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

SPARKLING
Domaine des Coutures, Crémant de Loire (**chenin blanc**) ... **14**
Fratelli Carafoli, Lambrusco Pét-Nat, Italy (**salamino**)..... **13**

ROSE & ORANGE
Font Des Pères, Provence, France (**mourvèdre, cinsault**)... **12**
Navarrosotillo “Binario” Orange, Spain (**garnacha blanca**) **15**

W H I T E

Domaine de Moulines Pays d'Hérault, France (rolle)	12
Rostaing Tayard "Le Chant du Loup", France (chardonnay)	17
Fento Wines "Bico da Ran", Rias Baixas, Spain (albariño) ..	15
Viuda Negra, Rioja, Spain (viura, malvasia)	16
Kir-Yianni "The North", Florina, Greece (assyrtiko)	14
Massaya, Beqaa Valley, Lebanon (sauvignon blanc)	15

RE D

Domaine Maire & Fils, Arbois, Jura, France (trousseau)	 16
Anne Collard “Shi Fu Mi”, France (grenache, syrah)	 14
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (corinto nero)	... 16
Luigi Maffini “Kleos”, Campania, Italy (aglianico)	 17
Sierra del Toloño, Rioja Alavesa, Spain (tempranillo)	 16
Thymiopoulos, Naoussa, Greece (xinomavro)	 14

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your next event!**



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