

~~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 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 luques olives toponade 6 braised sepie 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 pannonelle 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, piquillos 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 bourride, poached fish stew with fennel, garlic, saffron, chili and orzo 10nd 11 pizzaladiera with caramelized onion, anchovies, miciose olives and thyme~~

## avec lunch

~~ole cheese, truffle oil 6 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 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 luques olives toponade 6 braised sepie 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 pannonelle 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, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa, verde, radishes, fresh herbs~~

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## for the table

publican quality bread board  
with **seasonal dips**, spreads and olives **18**

chickpea hummus with **roasted kale**,  
marinated farmer’s cheese,  
fried shallot and hearth baked pita **26**

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

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

rotisserie chicken **shawarma** with pickled peppers,  
charred lemon, fermented chili sauce,  
garlic toum and hearth baked pita **42**  
add chickpea hummus **8**

## salads

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

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

## 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 **whitefish tartine** with avocado hummus,  
urfa chili, walnuts and tahini **22**

## soups & sides

**red lentil soup** with cilantro and pepitas **5/10**  
marinated **lentil salad** **3**  
falafel seasoned **potato chips** **3**  
**hummus + pita** **6**

\*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

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

rolled **baklava** with fig, walnut,  
orange blossom honey syrup and whipped ricotta **6**

**nutter butter** squares **3 ea**

tangerine **sorbet** **6**

cherry almond nougat **gelato** **6**

guava and cream cheese pastelito **gelato** **6**

## coffee & tea

**café avec** **10**  
espresso + your choice of brandy or mirto

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

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**  
**coke, diet coke, sprite, ginger ale** **5**

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



14 april 2025

## zero proof

**seedling spice** ..... **13**  
seedlip spice 94, seedling apple cider, lemon

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

**pomegranate party** ..... **13**  
seedlip garden, pomegranate, lime

## avec seasonal cocktails

**mount athos** ..... **16**  
tsipouro, arak, seedling apple cider, lemon

**black & yellow** ..... **18**  
mezcal, tequila, yellow chartreuse, black lime,  
pomegranate

**avec g&t** ..... **15**  
cumin & coriander infused gin, housemade tonic syrup,  
soda

**paper maché** ..... **16**  
avec sazarac rye, montonaro, fernet fungo, lemon

**home growni** ..... **17**  
mahón gin, apologue paw paw, elena rosso vermouth

**the young fashioned** ..... **23**  
bull young bourbon, green chartreuse, cardamom,  
elixir végétal

## wine by the glass

S P A R K L I N G  
AT Roca, Rosat, Penedès, Spain (**macabeo, monastrell**)..... **16**  
ISC, Brut, Utica, IL (**chardonel, fontenac gris**) ..... **14**

R O S E & O R A N G E  
Domaine de la Garenne, Bandol Rosé, France (**mourverde**).. **15**  
Fongoli “Biancofondoli” Orange, Umbria, Italy (**trebbiano**).. **14**

W H I T E  
Jean-Marc Burgaud, Beaujolais, France (**chardonnay**)..... **14**  
Jean-Max Roger, Loire, France (**sauvignon blanc**) ..... **17**  
Tenuta Whitaker “Moza”, Sicily, Italy (**grillo**) ..... **15**  
Pardevalles “Albarin”, Leon, Spain (**albarin blanco**) ..... **15**  
Viuda Negra, Rioja, Spain (**viura, malvasia**) ..... **16**  
Susana Esteban “Aventura”, Portugal (**field blend**) ..... **15**

R E D  
Domaine Maire & Fils, Arbois, Jura, France (**trousseau**) .... **16**  
Abbaye Sylva Plana, France (**syrah/grenache blend**)..... **12**  
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**)... **16**  
Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) ..... **16**  
Marqués de Murrieta Reserva, Rioja, Spain (**tempranillo**) ... **18**  
Herdade do Rocim “Mariana”, Portugal (**touriga nacional**) **12**  
Thymiopoulos, Naoussa, Greece (**xinomavro**) ..... **14**

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health insurance, a 3% Hospitality Supplement has been added to your bill.  
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