

~~oil braised octopus, summer spinach, onion salad and oil  
fresh shell bean crostini with wild arugula, reggiano,  
lemon and extra virgin 0 sliced baby artichokes with  
grilled chicories, peccorino, lemon juice and extra virgin  
0 heirloom apples, celery, marcona almonds, shaved  
manchego and apple cider vinegar 0 swordfish escabe-  
che 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 0 pan fried sardines with crispy  
serrano ham and luques olives tapenade 0 braised sepie  
with fresh shell beans, broccoli rabe, chilies and fresh  
herbs 0 whipped brandade 0 crispy spanish mackerel,  
red onion and lemon ragout with toasted bread crumb  
salsa 0 marinated and roasted chicken thigh panzanella  
salad with preserved lemon, parsley and natural juices  
7 braised olives and breast of duck with orange and  
frisco 10 roasted rabbit in romesco sauce with with fall  
squashes, escarole and sage 0 housemade chorizo and  
mussel stew with potatoes, piquillos and parsley 0 spicy  
meatballs with chick peas, chard and orzo 7 crispy hang-  
er steak with celery salsa verde, radishes, fresh herbs  
and extra virgin 0 braised beef short rib with red beans,  
onion, bacon and fresh herb salad 10 bourride: poached  
fish stew with fennel, garlic, saffron, chili and creu-  
toned 11 pizzaladere with caramelized onion, anchovies,  
nicciole olives and thyme 10 “deluxe” focaccia with robi-  
olo cheese, truffle oil and fresh herbs 18 shaved serrano  
ham with local melon salad, sheep’s milk cheese, extra  
virgin and mint 11 roasted six points farm pork shoul-  
der with garlic,~~

## avec brunch

~~in herbs 10 bussa-  
tini with crispy guanciale, peccorino, eggs and cracked  
black pepper 18 house marinated mediterranean olives 1  
marinated sun gold tomatoes, burrata, extra virgin and  
fine herbs 0 fresh shell bean crostini with wild arugula,  
reggiano, lemon and extra virgin 0 sliced baby artichokes  
with grilled chicories, peccorino, lemon juice and extra  
virgin 0 heirloom apples, celery, marcona almonds,  
shaved manchego and apple cider vinegar 0 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 0 pan fried sardines with crispy  
serrano ham and luques olives tapenade 0 braised sepie  
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## small plates

### brioche donuts

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

### endive and shaved apple salad

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

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

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

chickpea hummus with **soft egg**,  
tahini, pickled cipollini onions, walnuts,  
urfa chile and hearth baked pita **26**

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

\*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**  
add an egg **2**

## sides

**papas bravas** with garlic aioli **8**

sumac glazed **pork belly** **12**

publican quality meats **breakfast sausage** **8**

## large plates

\***lamb burger** with berbere spiced tomato jam,  
tahini yogurt, cucumber and mint **18**  
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**

\*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

## restaurant week

restaurant week brunch menu 30 per guest

### to drink

choice of:

coffee by Big Shoulders, black citron iced tea,  
lavender lemonade or soft drink  
\***upgrade to a mimosa or bloody mary for 6**

### first

pistachio cardamom **coffee cake**

### second

choose one main dish:

#### multigrain toast

avocado, egg, dill, pepitas and urfa chile

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

\***lamb burger** with berbere spiced tomato jam,  
tahini yogurt, cucumber and mint  
served with falafel seasoned potato chips

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

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

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

## desserts

**nutter butter** squares **2.5**

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

tangerine **sorbet** **6**

chocolate amaro **gelato** **6**

coffee toffee almond **gelato** **6**

To help One Off Hospitaity 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.

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

02 february 2025

## brunch cocktails

**mimosa**..... **13**  
orange or grapefruit juice + sparkling wine  
\***make it bottomless** ..... **24pp**

**bellini**..... **14**  
peach puree + sparkling wine

**bloody mary**..... **13**  
\***add our signature wrapped chorizo stuffed date** . **4**

**amaro never dies** ..... **13**  
meletti amaro, grapefruit, lemon

**granadina** ..... **16**  
libelula tequila, ilegal mezcal, rosen bitters,  
pomegranate, lime

**bold brew** ..... **16**  
espresso, calvados, massaya arak

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

**espresso martini** ..... **16**  
espresso, vodka, combier orange,  
meletti coffee liqueur

## zero proof

**seedling spice** ..... **12**  
seedlip spice 94, seedling apple cider, lemon

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

**pomegranate party**..... **12**  
seedlip garden, pomegranate, lime

rare tea cellar **black citron** iced tea **4**  
lavender **lemonade** **7**  
still or sparkling **smereidina** 1 liter **9**  
**ginger beer** **6**  
**coke, diet coke, sprite, ginger ale** **5**

## 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 meritage | chamomile - rose  
berry meritage | pomegranate green  
bourbon vanilla chai | crema earl grey

...



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

