house marinated meditors among clives 1 marinated sungeled termatees, burrates, entre virgin and fine horbs of fresh shell been crestini with wild aregula, reggione, lemen and entre virgin 2 sliced beby articheless with grilled chicories, posserine, lemen juice and entre virgin 3 heirlesm apples, colory, marcona almends, shared manchege and apple cider vineger 3 awardfish escabe che with sun gold temestees, connecticed feared, crispy potences and fresh chilies 11 crushed temeste and clive cil broized cotopus, summor spinech, enter soled and procedure insignette 5 particle acadines with crispy searance ham and lucques clives tapenede 2 broized sopie with fresh shell bears, bescale also a chilies and fresh chilies 12 crispy sparish macked; and crisps sparish academy and colored, and control of the colored colored, and colored chilipped branched a crispy sparish macked; as a click with possered lemen, persony sparish macked; and crisps and lemen agent with teached broad and grantated and escape devices the colored col

ham with local molon

ringin and mint 14 recested six points farm perk shoulder with garlie, green chilies and fresh herbs 10 busestini with erispy guanciale, posserine, eggs and cracked black peppen 10 house maninated mediterrenean clives 4 maninated sun gold temetees, burrets, extra virgin and fine herbs 6 fresh shell been creatini with wild arrugula, regisme, lemen and extra virgin 2 sliced beby artichelses with grilled chiceries, posserine, lemen juice and extra virgin 8 herbs 6 manchege and apples cider vinegar 2 swordfish escacebehe with sun gold temetees, caramelized fennel, crippy potates and fresh shilies 11 crushed temete and clives pil breased aftersh, sulment spinach, emits and glocate a place idea vinegar 2 swordfish escacebehe with sun gold temetees, caramelized fennel, crippy potates and fresh shilies 11 crushed temete and clives pil breased aftersh, sulment spinach, emits and spinaches exclusive and locate place and particle and apple with fresh shell beans, three-cili probe, chilica and fresh herbs 6 withinged brandade 6 erispy spanish mackenel, red snice and lemen regent with beasted bread crush ealse 0 manufacted and present of duck with energy and fresh herbs classed clives and breast of duck with energy and natural juices brises 10 recested nobit in remesce and particle with fell equashes, scarcele and segs 9 heusemede sharing and muscal stew with petetees, piquilles and paralley 8 spiny meatbells with chiefs pass, chead and once 15 enispy house and success and material with electers, piquilles and paralley 8 spiny meatbells with chiefs pass, chead and once 15 enispy house and enused stew with petetees, piquilles and paralley 8 spiny meatbells with chiefs pass, chead and once 15 enispy house and enused stew with electers, piquilles and paralley 8 spiny meatbells with chiefs pass, chead and once 15 enispy house and chief temetees, burrette, extra virgin and fine herbs (fresh shell) bean greeting with with wild arrugula, peggiane, lemen and current virgin 6 gliced beby artichelze with

## brunch cocktails

mimosa
orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine
*make it bottomless for 28pp with food purchase
bloody mary
add our signature wrapped chorizo staffed date for 4
totally kale-in it
st. george chili vodka, cold pressed kale ginger, wildflower
honey, lemon
lust for life
matcha-chacha16
plantation pineapple rum, apalapolouge paw paw liqueur, matcha, mint syrup, oat milk,lime
ibisco d'amorita16
hibiscus infused tequila, mallorca melón, urfa pepper, lime
*make it a pitcher 64
side to side
shrub, lime
*make it a pitcher 60
i want to be sedated
lairds old forester bourbon, pimento dram, date syrup, walnut bitters and clove
*contains nuts
espress yourself16
metric house roast espresso, village vodka, zucca,
demerara, dippin' shortbread
penny's from heaven
avec private barrel rittenhouse rye, monkey shoulder
blended scotch, combier kummel, carrot juice,
ginger honey, lemon
par for the cores16
laird's apple brandy, cocchi americano, honeycrisp shrub,
pomegranate, wildlower honey, lemon
bottomless mimosas 28pp

\*with food purchase

## for the table

wood oven baked publican quality **bread board** with house made preserves and salted butter **16** 

wood oven baked **bialy** with cured salmon, smoked whitefish, labneh cheese and pickles **28** 

chickpea **hummus** with a soft egg, smoked almond harissa, pickled red onions, hearth baked pita **24** 

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

chorizo-stuffed **medjool dates** with bacon, piquillo pepper-tomato sauce 20/36 add egg 2

deluxe focaccia, with taleggio cheese, fresh herbs, truffle oil 22 add smoked salmon 12

wood oven baked **french toast**, with whipped ricotta seasonal jam, almonds, maple syrup **20** 

## <del>sides</del>

papas bravas with garlic aioli 8
publican quality meats breakfast sausage 8
sumac glazed pork belly 12

## <del>mains</del>

toasted multigrain **bread with avocado**, egg, dill, urfa chili crisp, sunflower **14** 

crisp **pita chip fatteh** with braised red lentils, smoked creme fraiche, black mustard seeds and a fried egg **16** 

lamb kefta burger with salted pickle aioli, egg, mint, and cucumber on a brioche bun 18

spiced **shakshuka** with soft cooked eggs, tunisian couscous, pickled chili **22** 

pqm maple **sausage cocotte** with fried potatoes, pork belly, sofrito, crispy egg, taleggio cheese fonduta **26** 

roasted **sweet potato and spinach cocotte** with cherry tomatoes, whipped jalapeno feta, peanut dukkah and fried eggs **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.

-pastries by natalie saben

for the group chat chocolate hazelnut croissant 4

besties and berries **danish** with roasted strawberries and malt pastry cream **4** 

squad goals pull apart **cinnamon rolls**with brown butter glaze **12** 

# zero proof

fresh squeezed juice 7

(orange or grapefruit)

hibiscus fizz 8

lavender lemonade 8

rosemary limonata 8

lust for life lite 8

## coffee & tea

big shoulders colombian coffee 5
big shoulders 1848 espresso 3/5
big shoulders cold brew 7
cappuccino 6 • latte 6 • americano 5

vanilla, lavender, or vanilla lavender latte 6.50
vanilla lavender matcha 8

#### tea by rare tea cellar

freak of nature oolong 12
dragonwell green 8
creamy earl grey 8
mint meritage 8
lemongrass rose 8
emperor's chamomile citron 8
litchi noir 8

# -wine-

orange meinklang "mulatschak," austria	15•60
gruner veltliner crazy creatures austria	15•60
sauvignon blanc francois le saint	21•72
sancerre, france	
gamay noir clos roilette	16•64
beaujolais, france	
cabernet franc guion	16•60
borgueil, france	
champagne charpentier "tradition" france	24•96



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