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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 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 8 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 or 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 bourrida: poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy

avec brunch

e" foccacia with robiola cheese, truffle oil

bs 10 shaved serrano

's milk cheese, extra

virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bruschetti 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 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 8 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 or 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 bourrida: poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy

executive chef **dylan patel**
chef de cuisine **rey quiñones**

brunch cocktails

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **30pp**

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

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

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

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

espresso martini **18**
espresso, ch vodka, grand marnier, meletti coffee liqueur

avec seasonal cocktails

dibs! **17**
gin, passionfruit, italicus bergamoto, lemon

palomino **18**
mezcal, tequila, cream sherry, pear brandy, grapefruit bitters

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

bad apple **16**
ibar whiskey, pomme de verte, luxardo maraschino, lemon

rosemary haze **16**
arak, rosemary honey, lemon, pomegranate green tea

maestro **23**
journeyman rye, montenegro, santa maria al monte, molasses

zero proof

75 roses **12**
lyre's dark cane spirit, cardamom, rose, lemon, opia na bubbles

sweater weather **12**
lyre's bourbon, rosemary honey, lemon

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

jolt **12**
lyre's dark cane spirit, lyre's coffee, espresso

rare tea cellar **black citron** iced tea **4**
seasonal **lemonade** **7**
panna or **pellegrino** 1 liter **9**
ginger beer **6**
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

glazed vanilla bean donuts
two for **6**

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

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

maple glazed **delicata squash** with tahini yogurt, fermented chile and almond caper dukkah **20**

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**

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**
add an egg **2**

***butcher steak** with taleggio,
chestnut mushrooms, pearl onions and sesame gremolata **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**
loaf of pqb **ciabatta** **2**

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desserts

burnt milk gelato **affogato**
with chocolate chip shortbread cookies **10**

nutter butter squares **3 ea**

spiced pear **sorbet** **6**

apple cobbler **gelato** **6**

hazelnut fudge brownie **gelato** **6**

coffee & tea

la colombe **coffee** **5**
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

wine by the glass

SPARKLING
Albet i Noya "Petit Albet" Spain (**xarel-lo, macabeo**) **14**
Caves São João, Espumante Tinto, Portugal (**baga**) **16**

ROSE & ORANGE
Domaines Sumeire, Provence, France (**grenache**)..... **12**
Sanctum "Leptir", Slovenia.(**pinot blanc, chardonnay**) **16**

WHITE
Domitia, Languedoc, France (**picpoul de pinet**)..... **12**
Château Saint-Roch, France (**grenache blanc & gris**)..... **14**
Ippolito "Mare Chiaro" Cirò Bianco DOC, Italy (**greco bianco**) **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**)..... **14**
American Wine Project "Switch Theory" WI (**brianna**)..... **15**

RED
Domaine de l'Aigle, France (**pinot noir**)..... **17**
La Vieille Julienne, France (**grenache, mourvèdre**)..... **15**
Gorghi Tondi "Dume" Sicily, Italy (**frappato**) **16**
Torremilanos "El Porrón" Spain (**tempranillo**)..... **15**
Bodegas Pinord "Chateldon" Penedés (**cabernet sauvignon**) **17**
Herdade de São Miguel, Portugal (**alicante bouchet**) **16**

To help One Off Hospitaity 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.