

~~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, 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 panna cotta salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and fraise 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, aioli and orzo toad 11 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme 12 focaccia with rebolado cheese, truffle oil and extra virgin olive oil 13 ham with local melon~~

## avec brunch

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

## 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

## 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

## 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**  
**panna** 1 liter **9**  
**pellegrino** 1 liter **9**  
**ginger beer** **6**

11 january 2025

## 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 and pepitas **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.

## desserts

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

brown sugar gelato **affogato**  
 with espresso and sesame cookies **10**

sugar cube melon **sorbet** **6**

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

coffee toffee almond **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**

emperor’s mint meritage

emperor’s chamomile - rose

berry meritage

pomegranate green

bourbon vanilla chai

crema earl grey

## wine by the glass

S P A R K L I N G

Can Suriol Reserva Cava, Brut Nature, Spain (**xarel-lo**) ..... **16**  
 ISC, Rosé Petillant Naturel, Utica, IL (**chambourcin**) ..... **14**

R O S E & O R A N G E

Domaine de la Garenne, Bandol Rosé, France (**mourverde**) .. **15**  
 Azimut “Brisat” Orange, Penedes, Spain (**field blend**) ..... **14**

W H I T E

Jean-Marc Burgaud, Beaujolais, France (**chardonnay**) ..... **14**  
 Jean-Max Roger, Menetou-Salon, France (**sauvignon blanc**) **17**  
 Tenuta Whitaker “Mozia”, Sicily, Italy (**grillo**) ..... **15**  
 Pardevalles “Albarin”, Leon, Spain (**albarin blanco**) ..... **15**  
 Telmo Rodriguez “El Transistor”, Rueda, Spain (**verdejo**) ..... **14**  
 Lyrarakis “Psarades”, Crete, Greece (**dafni**) ..... **16**

R E D

Clement & Florian Berthier, France (**pinot noir/gamay**) ... **16**  
 Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**) ... **16**  
 Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) ..... **16**  
 Can Sumoi, Penedes, Spain (**garnatxa/sumoll**) ..... **15**  
 Marqués de Murrieta Reserva, Rioja, Spain (**tempranillo**) ... **18**  
 Ixsir “Altitudes”, Lebanon (**cabernet sauvignon blend**) ..... **15**  
 Thymiopoulos, Naoussa, Greece (**xinomavro**) ..... **14**

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