

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 6 pan fried sardines with crispy serrano ham and luque olives tapenade 6 braised sepias 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 panzanella salad with preserved lemon, parsley and natural juices 6 braised olives and breast of duck with orange and fennel 10 roasted rabbit in romesco sauce with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 6 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 bœuf rôti, poached fish stew with fennel, garlic, saffron, ciabatta and croûtons 11 pissaladière with caramelized onion, anchovies, olives and thyme **avec une** focaccia with reblochon cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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 6 pan fried sardines with crispy serrano ham and luque olives tapenade 6 braised sepias 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 panzanella salad with preserved lemon, parsley and natural juices 6 braised olives and breast of duck with orange and fennel 10 roasted rabbit in romesco sauce with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 6 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 bœuf rôti, poached fish stew with fennel, garlic, saffron, ciabatta and croûtons 11 pissaladière with caramelized onion, anchovies, olives and thyme **avec une** focaccia with reblochon cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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 6 pan fried sardines with crispy serrano ham and luque olives tapenade 6 braised sepias 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 panzanella salad with preserved lemon, parsley and natural juices 6 braised olives and breast of duck with orange and fennel 10 roasted rabbit in romesco sauce with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 6 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 bœuf rôti, poached fish stew with fennel, garlic, saffron, ciabatta and croûtons 11 pissaladière with caramelized onion, anchovies, olives and thyme **avec une** focaccia with reblochon cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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

small plates

house marinated **olives** with ciabatta 9
cheese plate with seeded crackers, apple preserves and ellis family farms honey 18

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

marinated **kale** salad with satsuma orange, marinated cherry tomato, black garlic romesco and manchego cheese 20

grilled **broccoli** with white miso bagna cauda, pomegranate and hazelnut dukkah 21

sweet potatoes with avocado, za'atar buttermilk, crispy bulgur and preserved lemons 22

smoked north road **salmon** with golden beets, apples, tahina and crispy lentils 24

grilled **mackerel** with red chermoula, winter citrus and castelvetrano olives 21

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita 26

*grilled **butcher steak** with taleggio cheese, brussels sprouts and smoked almond harissa 28

potato and salted cod **brandade** with garlic crostini and chives 18

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce 22

chickpea **hummus** with tahini, sumac and hearth baked pita 14

chickpea hummus with sumac glazed **short rib** and hearth baked pita 38
 additional hearth baked pita 2.5

half off all bottles of wine!
 every Tuesday

*dine in only, excludes holidays and events

*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.

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

large plates

'deluxe' **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs 24

lamb sausage pizza with pistachio pesto and whipped feta 26

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt 32

whole roasted **branzino** with smoked tomato, charred fava beans and habanero chili 56

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

slow roasted **pork shoulder** with paprika beans, kohlrabi and garlic aioli 42

restaurant week

2026

restaurant week dinner menu 60 per guest

welcome bite

cured **ocean trout** crudo with toasted sesame tahina, pickled chestnut mushrooms and toasted pine nut

first

marinated **kale** salad with satsuma orange, marinated cherry tomato, black garlic romesco and manchego cheese

second

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

third

wood oven roasted **paella** with confit chicken, snail boudin blanc, shrimp and almond aioli

dessert

sahlab rice pudding with rose scented winter citrus and salted pistachios

restaurant week beverage specials

rotating cocktail 12

rotating white or red bottle of wine 48

dessert

fior di latte **affogato** with chocolate chip shortbread cookies 10

chocolate brownie **sundae** with white chocolate olive oil ice cream, cardamom poached quince and caramelized puff pastry 13

burnt honey **chocolate pie** with nocino namelaka, saba roasted figs, sugar fried walnuts and honey comb candy 13

nutter butter squares 3 ea

concord grape & mint **sorbet** 6

meyer lemon meringue **gelato** 6

coffee brownie fudge ripple **gelato** 6

café avec 10
 espresso + your choice of brandy or mirto

oaxacan old fashioned 17
 illegal mezcal, ocho reposado, agave, cherry bitters

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

coffee & tea

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

rare tea cellar **black citron** iced tea 4
 lavender lemonade 7
 panna 1 liter 9
 pellegrino 1 liter 9
 ginger beer 6
 pepsi, pepsi zero, starry, ginger ale 5

meals are better when shared!

we are now taking reservations
 for our lamb **roti feast**
 a whole roasted lamb shoulder
 with hearth baked pitas and seasonal mezze.

295 (serves 4 to 6 guests)

48 hours notice required

To help One Off Hospitality 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.