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 kucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 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 8 crispy hanger 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 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme" focaccia with robiola cheese, truffle oil & herbs 10 shaved serrano ham with local melon

avec lunch

p's mills 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 8 pan fried sardines with crispy serrano ham and kucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 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 8 crispy hanger 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 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme" focaccia with robiola cheese, truffle oil & herbs 10 shaved serrano ham with local melon

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

for the table

publican quality bread board
with **seasonal dips**, spreads and olives **18**

chickpea hummus with **roasted kale**,
marinated farmer's cheese,
fried shallot and hearth baked pita **26**

*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**

rotisserie chicken **shawarma** with pickled peppers,
charred lemon, fermented chili sauce,
garlic toum and hearth baked pita **42**
add chickpea hummus **8**

salads

endive and shaved apple salad
with roasted garlic and parmesan yogurt,
orange stuffed gordal olives and crushed pistachio **10/20**

roasted **beets** with fennel, burnt citrus,
serrano labneh and candied walnuts **20**

charred **sweet potato** with whipped jalapeno feta,
ponzu and roasted cashew dukkah **20**

sandwiches & tartines

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita
with fermented chili sauce,
garlic toum and bread and butter pickles **20**

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

smoked **whitefish tartine** with avocado hummus,
urfa chili, walnuts and tahini **22**

soups & sides

red lentil soup with cilantro and pepitas **5/10**
marinated **lentil salad 3**
falafel seasoned **potato chips 3**
hummus + pita 6

9 january 2025

prix fixe

choice of:
chorizo-stuffed date | seasonal soup
+
choice of:
sandwich | tartine | salad
+
nutter butter square

24

desserts

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

nutter butter squares **2.5 ea**

sugar cube melon **sorbet 6**

chocolate amaro **gelato 6**

coffee toffee almond **gelato 6**

coffee & tea

café avec 10
espresso + your choice of brandy or mirto

avec espresso martini 16
vodka, espresso, combier, meletti coffee liqueur

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

rare tea cellar **black citron** iced tea **4**
lavender **lemonade 7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer 6
coke, diet coke, sprite, ginger ale 5

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ONE OFF CATERING & EVENTS

we'd love to cater your next event!

***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.

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

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

wine by the glass

SPARKLING

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

ROSE & ORANGE

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

WHITE

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 Rodriquez "El Transistor", Rueda, Spain (**verdejo**) **14**
Lyrarakis "Psarades", Crete, Greece (**dafni**) **16**

RED

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**

To help One Off Hospitality 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.