~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 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 5 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 5 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, nicoise olives and thyme~~ **avec** ~~avec" focaccia with rebiolo 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 bruschetta 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 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 5 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 5 crispy hanger steak with celery salsa verde, radishes, fresh herbs 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~~

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

~~small plates~~

house marinated **olives** with ciabatta **9**

cheese plate with seeded crackers,
blueberry preserves
and ellis family farms honey **18**

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

heirloom tomatoes with avocado, za'atar buttermilk,
crispy bulgur and preserved lemons **24**

green bean and plum **tabbouleh** with bulgur,
tahina, puffed wild rice and feta **20**

roasted **ocean trout** with cherries,
marcona almonds and pomegranate vinaigrette **28**

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

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and za'atar marinated jimmy nardello pepper **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**

***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.

meals are better when shared!

join us 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

~~large plates~~

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

summer squash pizza with sheep milk ricotta,
preserved tomatoes and calabrian chili **26**

coal roasted **cauliflower**
with fenugreek cream, spiced tomato,
crispy shallots and black mustard seed **32**

whole roasted **branzino** with sungold tomatoes,
sauce gribiche and lemon agrumato **56**

shawarma spiced **chicken**
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**

half off all bottles of wine!
every Tuesday
*dine in only, excludes holidays and events

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.

19 august 2026

~~dessert~~

coconut gelato **affogato**
with chocolate chip shortbread cookie **10**

honey peach cake
burnt honey and almond cream, roasted peaches,
almond toffee crunch, bee pollen **12**

dark chocolate semifreddo
fudge brownie, mixed raspberry compote,
candied sunflower chocolate streusel **13**

nutter butter squares **3 ea**

roasted apricot **sorbet 6**

blueberry cobbler **gelato 6**

pistachio mint stracciatella **gelato 6**

café avec 10
espresso + your choice of brandy or mirto

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

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

~~coffee & tea~~

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
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