

~~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 sopie 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 frisee 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 14 pissaladiere with caramelized onion, anchovies, niocise olives and thy~~

avec brunch

~~le cheese, truffle oil 10 shaved serrano ham with local melon 10 mill cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucca tini with crispy guanciale, peccorino, 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, 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 sopie 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 frisee 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 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~~

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	
lombarida party	17
libelula tequila, ilegal mezcal, violet, lime, pellegrino pompelmo soda	
bold brew	16
espresso, calvados, massaya arak	
café avec	10
espresso + your choice of brandy or mirto	
espresso martini	18
espresso, vodka, combier orange, meletti coffee liqueur	
avec g&t	16
cumin & coriander infused gin, housemade tonic syrup, soda	
sardinian spritz	16
tremontis mirto, vetz aperitivo, can suriol cava, soda	
sandía sun	17
mezcal, tequila, watermelon, pimms, black lime	
port authority	16
planteray rum, white port, aperol, lemon	
golden hour	18
gwendoline gin, cocchi americano, yellow chartreuse, orange bitters	
the young fashioned	23
bull young bourbon, green chartreuse, cardamom, elixir végétal	
brilla brillante	12
martini floreale, pineapple, lime	
italian elixir	12
lyre’s aperitivo rosso, lyre’s italian spritz, tonic, soda	
london calling	12
lyre’s pink london spirit, grapefruit, lemon, earl grey tea	
NONgroni	12
ritual gin, ritual apertivo, lavender	
rare tea cellar black citron iced tea	4
lavender lemonade	7
panna or pellegrino 1 liter	9
coke , diet coke , sprite , ginger ale	5

zero proof

small plates

brioche donuts	
with sea salt and vanilla bean glaze	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	26
chickpea hummus with soft egg , tahini, pickled cipollini onions, walnuts, urfa chile and hearth baked pita	26
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	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	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

***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	3ea
cookies and cream affogato with espresso and chocolate tea biscuits	10
strawberry negroni sbagliato sorbet	6
cherry almond nougat gelato	6
guava and cream cheese pastelito 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
mint heritage chamomile - rose berry heritage pomegranate green bourbon vanilla chai crema earl grey	

wine by the glass

S P A R K L I N G
 AT Roca, Rosat, Penedès, Spain (**macabeo, monastrell**)..... **16**
 Can Suriol, Cava Brut Nature, Spain (**xarel-lo, macabeo**) ... **14**

R O S E & O R A N G E
 Domaine de la Garenne, Bandol Rosé, France (**mourverde**).. **15**
 Fongoli “Biancofongoli” Orange, Umbria, Italy (**trebbiano**).. **14**

W H I T E
 Jean-Marc Burgaud, Beaujolais, France (**chardonnay**)..... **14**
 Jean-Max Roger, Loire, France (**sauvignon blanc**) **17**
 Tenuta Whitaker “Mozia”, Sicily, Italy (**grillo**) **15**
 Pardevalles “Albarin”, Leon, Spain (**albarin blanco**) **15**
 Viuda Negra, Rioja, Spain (**viura, malvasia**) **16**
 Susana Esteban “Aventura”, Portugal (**field blend**) **15**

R E D
 Domaine Maire & Fils, Arbois, Jura, France (**trousseau**) **16**
 Abbaye Sylva Plana, France (**syrah/grenache blend**)..... **12**
 Tenuta di Castellaro “Ypsilon”, Lipari, Italy (**corinto nero**)... **16**
 Luigi Maffini “Kleos”, Campania, Italy (**aglianico**)..... **16**
 Marqués de Murrieta Reserva, Rioja, Spain (**tempranillo**) ... **18**
 Herdade do Rocim “Mariana”, Portugal (**touriga nacional**) **12**
 Thymiopoulos, Naoussa, Greece (**xinomavro**) **14**

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