



## ~~pastries by natalie saben~~

pumpkin **danish** with burnt cinnamon whip **6**

chocolate and pistachio **danish 6**

## ~~zero proof~~

**fresh squeezed juice 7**

(orange or grapefruit)

**hibiscus fizz 8**

lavender **lemonade 8**

rosemary **limonata 8**

**lust for life** lite **8**

## ~~coffee & tea~~

big shoulders colombian **coffee 5**

big shoulders 1848 **espresso 3/5**

big shoulders **cold brew 7**

**cappuccino 6 • latte 6 • americano 5**

vanilla, lavender, or vanilla lavender **latte 6.50**

vanilla lavender **matcha 8**

**healing latte 9**

**tea by rare tea cellar**

mint heritage **7**

georgia peach nectar rooibos **9**

freak of nature oolong **12**

grapefruit grove elixir **8**

sicilian blood orange green tea **7**

caramel pureh **7**

bourbon vanilla chai **7**

## ~~wine~~

**orange** meinklang “mulatschak,” ..... **15•60**

austria

**melon de bourgogne** jo landron **muscadet.....15•60**

**savignon blanc** chemin du courmier..... **21•72**

sancerre, france

**gamay noir** romarand..... **16•64**

beaujolais, france

**cabernet franc** guion ..... **16•60**

borgueil, france

**champagne** charpentier “tradition” **france .....24•96**

## ~~for the table~~

wood oven baked publican quality **bread board**  
with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked  
whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg,  
smoked almond harissa, pickled red onions,  
hearth baked pita **24**

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

chorizo-stuffed **medjool dates** with bacon,  
piquillo pepper-tomato sauce **20/36**  
add egg **2**

**pizza carbonara** with cured guanciale, pecorino cheese,  
egg yolk **24**

**deluxe focaccia**, with fresh herbs, truffle oil **22**  
add smoked salmon **12**

wood oven baked **french toast**, with whipped ricotta  
seasonal jam, almonds, maple syrup **20**

## ~~sides~~

**papas bravas** with garlic aoli **8**

publican quality meats **breakfast sausage 8**

sumac glazed **pork belly 12**

## ~~mains~~

toasted multigrain **bread with avocado**, egg, dill,  
sunflower **14**

pepper and **egg on ciabatta** with marinated piquillo  
peppers, spring onion, taleggio **14**

**lamb kefta burger** with salted pickle aioli, egg, mint,  
and cucumber on a brioche bun **18**

spiced **shakshuka** with soft cooked eggs, tunisian  
couscous, pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork  
belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **tomato and spinach cocotte** with zucchini,  
potato, whipped feta, a fried egg **20**

\* 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.

## ~~brunch cocktails~~

**mimosa.....13**  
orange, grapefruit, mango, passion fruit, peach,  
or strawberry + sparkling wine  
**\*make it bottomless for 28pp**

**bloody mary.....15**  
cucumber & dill infused village vodka, zesty house mix,  
skewer of delights, smoke bomb salt, estrella side car  
**\*add our signature wrapped chorizo stuffed date for 4**

**totally kale-in it..... 16**  
st. george chili vodka,cold pressed kale ginger, wildflower  
honey, lemon

**lust for life .....16**  
jin jiji darjeeling gin, grapefruit, vanilla cordial,lime

**matcha-chacha .....16**  
plantation pineapple rum, apalapologue paw paw liqueur,  
matcha, mint syrup, oat milk,lime

**ibisco d’amorita .....16**  
hibiscus infused tequila, mallorca melón, urfa pepper, lime  
**\*make it a pitcher 64**

**side to side.....16**  
banhez mezcal, aperol, grapefruit topo chico, habanero  
shrub, lime  
**\*make it a pitcher 60**

**i want to be sedated .....16**  
lairds old forester bourbon, pimento dram, date syrup,  
walnut bitters and clove  
**\*contains nuts**

**espress yourself.....16**  
metric house roast espresso, village vodka, zucca,  
demerara, dippin’ shortbread

**penny’s from heaven..... 16**  
avec private barrel rittenhouse rye, monkey shoulder  
blended scotch, combier kummel, carrot juice,  
ginger honey, lemon

**par for the cores.....16**  
laird’s apple brandy, cocchi americano, honeycrisp shrub,  
pomegranate,wildlower honey, lemon

~~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  
manchege and apple cider vinegar 6 swordfish escabe  
che 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 tapenade 6 braised scpie  
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 pannanella  
salad with preserved lemon, parsley and natural juices  
7 braised olives and breast of duck with orange and  
frices 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 bourrida, poached  
fish stew with fennel, garlic, saffron, aioli and orzo  
toned 14 pissaladiere with caramelized onion, anchovies,  
niçoise olives and th~~

## avec brunch

~~cheese, truffle oil  
ham with local melon  
virgin and mint 14 roasted six points farm pork shoul  
der 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  
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