

## ~~dessert~~

**seasonal gelato 6** (by the scoop) —

guava hibiscus sherbet  
honey and raspberry rhubarb swirl  
banana passion fruit sorbet

**affogato** with coconut gelato, espresso  
and double chocolate chip shortbread **10**

## ~~zero proof~~

**fresh squeezed juice 7**

(orange or grapefruit)

**hibiscus fizz 8**

rosemary **limonata 8**

**lust for life lite 8**

## ~~coffee & tea~~

la colombe **coffee 5**

**espresso 3/6**

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

vanilla **latte 6.50**

**tea by rare tea cellar**

freak of nature oolong **12**

crema earl grey **8**

green mint heritage **8**

lemongrass rose **8**

berry heritage **8**

emperor's chamomile citron **8**

## ~~wine~~

**orange** meinklang “mulatschak,” **austria** .....**17•60**

**gruner veltliner** crazy creatures **austria** .....**15• 60**

**sauvignon blanc** francois le saint.....**23•72**  
sancerre, france

**pinot noir** jean-paul brun.....**17• 68**  
bourgogne, france

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



**we'd love to cater  
your next event!**



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.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

## ~~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 onionsand hearth  
baked pita **24**

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

chorizo-stuffed **medjool dates** with bacon and  
piquillo pepper-tomato sauce **22**  
**add egg 2**

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

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

wood oven baked **french toast**, with whipped ricotta,  
blackberry lemon rose compote, almonds and maple  
syrup **20**

## ~~sides~~

**papas bravas** with garlic aioli **8**

publican quality meats **breakfast sausage 8**

sumac glazed **pork belly 12**

## ~~mains~~

toasted multigrain **bread with avocado**, egg, dill, urfa chili  
crisp, sunflower **14**

**wild rice grain bowl** with pickled mango spring onions,  
roasted asparagus, labneh, fried bulgar, and soft boiled  
egg **20**

crisp **pita chip fatteh** with braised red lentils, smoked  
creme fraiche, black mustard seeds and a fried egg **16**

**smothered lamb and cheese melt** with kashmiri tomato  
cream, carmalized onion, & fried egg **20**

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

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

roasted **sweet potato and spinach cocotte** with cherry  
tomatoes, whipped jalapeno feta, peanut dukkah and  
fried eggs **22**

## ~~brunch cocktails~~

**mimosa**.....**13**

orange or grapefruit + sparkling wine

**\*make it bottomless for 30pp with food purchase**

**bloody mary**.....**15**

cucumber & dill infused village vodka, zesty house mix,  
celery stalk, smoke bomb salt, estrella side car

**lust for life** .....**16**

jin jiji darjeeling gin, grapefruit, vanilla cordial, lime

**matcha-chacha** .....**16**

plantation pineapple rum, apologue 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

**blue velvet**.....**16**

planetary 3 star rum, xaymaca dark rum, quaglia fernet,  
blueberry almond shrub, ginger, honey, witbier, lemon

## ~~pastries du jour~~

raspberry rhubarb kouign amann **6**

chocolate strawberry donut **4**

**\*consumption of raw or undercooked  
foods such as seafood  
and shellfish may increase your risk of  
food borne illness.**

~~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 9 pan fried sardines with crispy  
serrano ham and luques olives tapenade 9 braised sepia  
with fresh shell beans, broccoli rabe, chilies and fresh  
herbs 6 whipped brandade 6 crispy spanish mackerel,  
red onion and lemon regout with toasted bread crumb  
salsa 9 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 9 housemade chorizo and  
mussel stew with potatoes, piquillos and parsley 9 spicy  
meatballs with chick peas, chard and eggs 7 crispy hang  
on steak with celery salsa verde, radishes, fresh herbs  
and extra virgin 9 braised beef short rib with red beans,  
onion, bacon and fresh herb salad 10 bourrida, poached  
fish stew with fennel, garlic, saffron, aioli and orca  
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 manchege 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 9 pan fried sardines with crispy  
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