

~~dessert~~

seasonal gelato 6 (by the scoop) —

coffee brownie fudge ripple
meyer lemon meringue
banana passion fruit sorbet

affogato with fior di latte ice cream, 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~~

big shoulders colombian **coffee 5**
big shoulders 1848 **espresso 3/5**
cappuccino 6 • latte 6 • americano 5
vanilla **latte 6.50**
vanilla **matcha 8**

tea by rare tea cellar

freak of nature oolong **12**
crema earl grey **8**
mint heritage **8**
lemongrass rose **8**
emperor’s chamomile citron **8**

~~wine~~

orange meinklang “mulatschak,” **austria****16•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**
bourgueil, france



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.

~~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
and 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**

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

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

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**

* 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 30pp with food purchase**

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

cucumber & dill infused village vodka, zesty house mix,
meat & cheese skewer, 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~~

chocolate and pistachio **bun i 6**

tahini and orange custard **croissant 6**

~~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
manche 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 ragout 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
frisco 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 orzo
tossed 14 pissaladiere with caramelized onion, anchovies,
niçoise olives and thyme 10 focaccia with robi
ole cheese, truffle oil 10 shaved serrano
ham with local melon 10 house made ricotta with
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 9 pan fried sardines with crispy
serrano ham and luques olives tapenade 9 braised sepia
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