

## small plates

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

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

bloomy breeze ripened cow's milk **cheese** with crackers, seasonal preserves and ellis family farms honey **18**

cured ocean trout **crudo** with roasted sesame tahina, pickled chestnut mushrooms and toasted pine nuts **28**

herb **falafel** with amba yogurt, pickled turnips and a soft boiled egg **20**

\*wood-fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

**sweet potatoes** with avocado, za'atar buttermilk, crispy bulgar, and preserved lemons **22**

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

pan roasted norwegian **ocean trout** with charred eggplant baba ganoush and smoked almond harissa **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 crisp short rib, sumac and hearth baked pita **38**

chickpea **hummus** with pickled golden beets, toasted walnuts, urfa chili and hearth baked pita **26**

## handmade pasta

lamb neck **pappardelle** with braised celery, caraway and orange **30**

spinach and ricotta stuffed **ravioli** with crispy artichoke, parmesan brodo and calabrian chili **28**

**orecchiette** with braised baby octopus, steamed mussels, nduja sausage and lemon agrumato **48**

**campanelle** with roasted miso, maitake mushrooms and rosemary bread crumb **26**

## pizza and focaccia

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

**spinach and guanciale** pizza with buffalo mozzarella, parmesan and salted pepperberries **26**

**za'atar** pizza with delicata squash, pecorino, and stracciatella **26**

**italian sausage** pizza with scamorza cheese, fennel giardiniera, rapini and coriander **28**

## large plates

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

yogurt braised **pork shoulder** with roasted sunchokes, brown butter pine nuts and cous cous **42**

berbere spiced **half chicken** with farro tabbouleh, mandarin orange, olives and tahina **48**

**whole roasted branzino** with braised escarole, calabrian chili and cracked coriander **56**

green peppercorn crusted 28oz **dry aged porterhouse\*** with roasted garlic, labneh cheese and hearth baked pita **156**

\*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

\*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.

## 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**

**burnt honey chocolate pie** with nocino namelaka, saba roasted figs, sugar fried walnuts and honey comb candy **13**

**spiced apple crostata** with pepita praline cream, apple compote, fried pepitas and apple cider sorbet **13**

**chocolate brownie sundae** with white chocolate olive oil ice cream, cardamom poached quince and caramelized puff pastry **12**

## dessert wines

ferreira "dona antonia" **white port** reserva duoro, portugal **13**

ferreira "dona antonia", **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau coutet **sauternes** 1er cru bordeaux, france 2007 **22**

bodegas osbourne PX VORS **sherry** Jerez do nv (1910 solera) **50**

## coffee & tea

**café avec 10**

espresso + your choice of brandy or mirto

big shoulders 1848 **espresso 3/5**

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

**tea by rare tea cellar**

freak of nature oolong **12**  
crema earl grey **8**  
morrocan mint green tea **8**  
lemongrass rose **8**  
ginger turmeric **8**

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we'd love to cater your next event!



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