

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crestini 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 lucques 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 frises 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 crostons 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym 6” focaccia with pobis cheese, truffle oil 6 pig milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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 crestini 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 lucques 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 frises 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 crestini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

executive chef dylan patel  
executive sous chef joel ramirez

## soups

cup / bowl

roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**

red **lentil** with turmeric, ginger and lemon **5/10**

## small plates

publican quality **bread board** with seasonal dips and spreads and olives **18**

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

chickpea **hummus** with seasonal radish, black garlic tahina, green chili zhoug, sheep milk feta and hearth baked pita **26**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

**barramundi crudo** with preserved tomato, cracked coriander and lemon agrumato **28**

**heirloom tomato** with stracciatella cheese, cucumbers, peanut dukkuh and pomegranate molasses **24**

## salads

add chicken **8** / add whitefish **10**

**endive and grape** salad with roasted garlic and parmesan yogurt, gordal olives and crushed pistachio **20**

**avec caesar** with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan **18**

## sides

falafel **seasoned fries** with harissa aioli **8**

marinated **lentil salad** **5**

publican quality bread **loaf** **1**

hearth baked **pita** **2**

## prix fixe

choice of soup  
+  
choice of salad or sandwich  
+  
choice of baklava or nutterbutter  
affogato +4  
**26**

## hearth baked sandwiches

**with falafel seasoned fries or marinated lentil salad**

chicken thigh **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **24**

## dessert

**rolled baklava** with fig, walnut, orange blossom honey syrup, and whipped ricotta **6**

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

**nutterbutter** **3**

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

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mint pistachio  
mixed berry cobbler  
spiced plum sorbet

## coffee service

la colombe **coffee** **5**  
espresso **5**  
cappuccino **6**  
latte **6**

\* 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.

## n/a beverages

**hibiscus fizz** **8**  
hibiscus simple syrup, mallorca melon, lime, topo chico

**rosemary limonata** **8**  
rosemary simple syrup, lemon, sparkling water

**lust for life lite** **9**  
grapefruit vanilla cordial, grapefruit, lime, grapefruit jarritos

## cocktails

**ibisco d’amorita** **16**  
hibiscus infused tequila, mallorca melón, urfa pepper and lime

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

**side to side** **16**  
banhez mezcal, aperol, grapefruit jarritos habanero tincture, lime

**i want to be sedated** **16**  
old forester bourbon, house date dram, walnut bitters, clove

## wines

**prosecco** santome brut veneto, italy .....13• 52

**rosé of cava** raventós blanc “denit” anoia, spain.....19• 76  
**rosé of pinot noir** jo landron “la rosee” loire, france...15• 60

**gruner veltliner** malat, austria.....15 • 60  
**sauv blanc** francois le saint sancerre, france.....23• 92

**nebbiolo** gd vajra piedmont, italy.....16 • 64  
**pinot noir** brun “terres dorres” bourgogne, france...17 • 68

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