

house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicsories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, mancena almonds, shaved manchego and apple cider vinegar 8 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and poncetta vinaigrette 8 pan fried sardines with crispy serrano ham and hueques olives tapenade 8 braised sopis with fresh shell beans, broccoli rabe, chilis and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh pannacotta 8 sole with preserved lemon, parsley and natural juices 8 braised olives and breast of duck with orange and frisse 10 roasted rabbit in romesco sauce with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and oregano 8 crispy hong or steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 beurride, poached fish stew with fennel, garlic, saffron, chili and cretonna 11 pizzadadiere with caramelized onion, anchovies, riccione olives and thyme **avec** 11 focaccia with ricotta cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilis and fresh herbs 10 buco tini with crispy guanciale, pecorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicsories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, mancena almonds, shaved manchego and apple cider vinegar 8 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and poncetta vinaigrette 8 pan fried sardines with crispy serrano ham and hueques olives tapenade 8 braised sopis with fresh shell beans, broccoli rabe, chilis and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh pannacotta 8 sole with preserved lemon, parsley and natural juices 8 braised olives and breast of duck with orange and frisse 10 roasted rabbit in romesco sauce with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and oregano 8 crispy hong or steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 beurride, poached fish stew with fennel, garlic, saffron, chili and cretonna 11 pizzadadiere with caramelized onion, anchovies, riccione olives and thyme **avec** 11 focaccia with ricotta cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilis and fresh herbs 10 buco tini with crispy guanciale, pecorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with

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**

hamachi crudo with pickled mango, fermented chili, marinated cherry tomatoes and black lime **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**

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.

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 **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

yogurt braised **pork shoulder** with roasted sunchoke, 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 concord grape mint 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**



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



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