

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 chicones, pescorino, 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 chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and panisse vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepias 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 pescorino salad with preserved lemon, parsley and natural juices 8 braised olives and breast of duck with orange and fricassee 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 orzo 7 crispy hang on steak with colony salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, achi and creuton 14 piccaladiere with caramelized onion, anchovies, niceise olives and thy 10 feccaccia with robe de chevre, truffle oil 10 shaved serrano ham with local melon 10 milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilis and fresh herbs 10 bucatini with crispy guanciale, pescorino, 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 chicones, pescorino, 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 chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and panisse vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepias 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 pescorino salad with preserved lemon, parsley and natural juices 8 braised olives and breast of duck with orange and fricassee 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 orzo 7 crispy hang on steak with colony salsa verde, radishes, fresh herbs 8 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

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	
*add our signature wrapped chorizo stuffed date for 4	
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, demera	
blue velvet	16
planetary 3 star rum, xaymaca dark rum, quaglia fernet, blueberry almond shrub, ginger, honey, witbier, lemon	

pastries du jour

lemon earl grey morning bun 5
almond rose bear claw 5

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, apple raisin 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

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

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 meritage 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

gamay noir Desvignes 16.64

morgon, france

cabernet franc guion 16.60

bourgueil, france



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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.

*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.