

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, roggiano, 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 panetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon regout 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 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo topped 14 pissaladiere with caramelized onion, anchovies, niceise olives and thyme 6~~

**avec le cheese, truffle oil**

**brunch**

~~6 ham with local melon 6 extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bussolini 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, roggiano, 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 panetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon regout 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 crostini with wild arugula, roggiano, 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, demerara

**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**

**\*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**

## ~~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  
**gamay noir** Desvignes..... **16•64**  
morgon, france  
**cabernet franc** guion ..... **16•60**  
bourgueil, france

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CATERING & EVENTS

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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.