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 chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies 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 panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with 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 5 crispy hanger 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 bourrida: poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme **avec** our" focaccia with robiola 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 chilies and fresh herbs 10 bucatini 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 chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies 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 panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with 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 5 crispy hanger steak with celery salsa verde, radishes, fresh herbs 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

executive chef dylan patel
chef de cuisine robert cutler

small plates

marinated olives with citrus, bay leaf and PQB ciabatta **9**

hamachi crudo with pickled mango, tart apple and dill **24**

little gem lettuce with asian pears, tarragon, lavender almonds, ubriacone, and roasted shallot vinaigrette **20**

brussels sprouts **panzanalla** with pickled golden raisins, fiore sardo, and PQB seeded crackers **18**

potato and salted cod **brandade** with garlic crostini and chives **16**

roasted **salmon** with beet walnut skordalia, chicories and pomegranate vinaigrette **28**

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

grilled prime **skirt steak** with charred leek butter, fried potato chips and pippara peppers **40**

chickpea **hummus** with olive oil, sumac and hearth baked pita **15**

chickpea hummus with crisp **short rib**, sumac and hearth baked pita **38**

*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.

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.

large plates

charred **cabbage** with farro citrus, castelvetrano olives and whipped tahini **30**

piri piri braised **pork shoulder** with little neck clams bulgur smoked yogurt **40**

roasted **chicken taverna** with new potato, kalamata olives and greek oregano **38**

whole roasted branzino with saffron crema, leeks, spanish cider and mussels **56**

dry aged bone in ribeye* with porcini butter, arugula and grilled lemon **156**

handmade pasta

bucatini pasta with pecorino, black pepper, beech mushrooms and black garlic **24**

squid ink **ziti pasta** with sauce amatriciana, fresh squid and lemon agrumato **25**

mafaldine pasta with beef cheek sugo, grilled gordal olives and taleggio cheese **25**

dessert

walnut baklava **sundae** with burnt honey gelato and apple cider caramel **13**

basque **cheesecake** with candied sesame and fig conserva **13**

avec **nutterbutters 4**

seasonal **gelato/sorbet 6**

avec

highwood

we'd love to cater your next event!

ONE OFF CATERING & EVENTS