~~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 taponade 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 8 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 7 crispy hang 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 bourrida, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thyme" focaccia with rosemary herbs 10 shaved serrano ele cheese, truffle oil 6 p's milk cheese, extra ham with local melon 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 6 sliced baby artichokes with~~

avec lunch

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 blueberry 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)

—

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 i blanc "de nit" 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

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.