

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 chicories, pecorino, 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 panisse vinaigrette 8 pan fried sardines with crispy romanesco and lueques olives tapenade 8 braised octopus with fresh shell beans, broccolini, rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackarel, 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 fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquilles and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on 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 bouillabaisse, poached fish stew with fennel, garlic, saffron, chili and cretan 11 pissaladiere with caramelized onion, anchovies, olives and thyme 7 focaccia with ricotta cheese, truffle oil 12 shaved serrano ham with local melon 12 p's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 12 bucatini with crispy guanciale, pecorino, eggs and cracked black pepper 12 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 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**avec**  
**lunch**

## 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 pickled golden beets, toasted walnuts, urfa chili and hearth baked pita **26**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

cured ocean trout **crudo** with roasted sesame tahina, pickled chestnut mushrooms and toasted pine nut **28**

**sweet potatoes** with avocado, za'atar buttermilk, crispy bulgar, and preserved lemons **22**

## salads

**add chicken 8 / add whitefish 10**

**endive and apple** salad with roasted garlic and parmesan yogurt, orange stuffed 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**

**executive chef dylan patel**

**executive sous chef joel ramirez**

## restaurant week 2026

**n/a beverage**

+

**choice of soup**

+

**choice of salad or sandwich**

+

**choice of baklava or earl grey snickerdoodle**

**30**

## 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 fior di latte ice cream, espresso and double chocolate chip shortbread **10**

## coffee service

**big shoulders coffee** -

direct trade **5**

espresso **5**

cappuccino **6**

latte **6**

## 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** ramentós i blanc "de nit" anoia, spain... 19 • 76

**rosé of syrah** jean-luc colombo, vin de pays, 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

**gamay** desvignes morgon,france..... 16 • 64

\* 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.