

~~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, 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 pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout 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 bourride, poached fish stew with fennel, garlic, saffron, aioli and crostons 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym~~

avec lunch

~~ole cheese, truffle oil 6 pig milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini 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, reggiano, 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 pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout 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, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

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 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**

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**

nutterbutter **3**

gelato **6 (by the scoop)**

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coffee brownie fudge ripple
meyer lemon meringue ice cream
concord grape mint sorbet

coffee service

big shoulders coffee -

direct trade **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, italy13• 52

rosé of cava raventós 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

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