

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 grilled chicsories, puccerina, lemon juice and extra virgin 6 heirloom apples, celery, mancena almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and puccerina vinaigrette 6 pan fried sardines with crispy serrano ham and hueques olives tapenade 6 braised sepias with fresh shell beans, broccoli rabe, chilis 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 pannacotta 6 soled with preserved lemon, parsley and natural juices 6 braised olives and breast of duck with orange and fricassee 10 roasted rabbit in romesco sauce 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 6 crispy hong or 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 beurrida, poached fish stew with fennel, garlic, saffron, achiote and crema 14 piccaladiere with caramelized onion, anchovies, riccione olives and the "avec lunch" 14 focaccia with reblochon cheese, truffle oil 14 shaved serrano ham with local melon 14 milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilis and fresh herbs 16 buco 16 with crispy guanciale, puccerina, eggs and cracked black pepper 16 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 chicsories, puccerina, lemon juice and extra virgin 6 heirloom apples, celery, mancena almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilis 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and puccerina vinaigrette 6 pan fried sardines with crispy serrano ham and hueques olives tapenade 6 braised sepias with fresh shell beans, broccoli rabe, chilis 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 pannacotta 6 soled with preserved lemon, parsley and natural juices 6 braised olives and breast of duck with orange and fricassee 10 roasted rabbit in romesco sauce 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 6 crispy hong or 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 beurrida, poached fish stew with fennel, garlic, saffron, achiote and crema 14 piccaladiere with caramelized onion, anchovies, riccione olives and the "avec lunch" 14 focaccia with reblochon cheese, truffle oil 14 shaved serrano ham with local melon 14 milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilis and fresh herbs 16 buco 16 with crispy guanciale, puccerina, eggs and cracked black pepper 16 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

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**

hamachi **crudo** with pickled mango, fermented chili, marinated cherry tomatoes and black lime **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**

prix-fixe

choice of soup

+

choice of salad or sandwich

+

choice of baklava or nutterbutter

26

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

dessert

rolled baklava with fig, walnut, orange blossom honey syrup, and whipped ricotta **6**

affogato with burnt milk ice cream, espresso and chocolate chip shortbread **10**

nutterbutter **3**

gelato 6 (by the scoop)

coffee brownie fudge ripple
gingerbread caramel swirl
concord grape mint sorbet

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

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.

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.