

~~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 saled and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives toponade 6 braised copie 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 crumbs~~
~~salsa 6 marinated and roasted chicken thigh panzanella saled 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, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang 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 saled 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo topped 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym~~
~~avec~~ **avec** ~~uro” focaccia with robiolo cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon saled, sheep’s milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucca tini 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 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~
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small plates

house marinated **olives** with ciabatta **9**

endive and apple salad with parmesan yogurt, orange stuffed gordal olives, roasted garlic and crushed pistachio **20**

rotating **cheese plate** with crackers, blueberry preserves and ellis family farms honey **18**

hamachi crudo with pickled mango, fermented chili, sungold tomatoes and black lime **28**

herb **falafel** with roasted beet tahina, apple ezme and zaatar **20**

*wood-fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

cornmeal fried **cauliflower** with caramelized shallot labneh, pickled currants and smoked olive oil **22**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

pan roasted norwegian **ocean trout** with charred eggplant baba ganoush and stone fruit-almond vinaigrette **28**

potato and salted cod **brandade** with garlic crostini and chives **18**

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

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

chickpea **hummus** with green tahina, row 7 sweet garleek zhoug, radish, cucumber and hearth baked pita **26**

handmade pasta

summer squash **pappardelle** with sweet corn, pickled jimmy nardello peppers and aged goat cheese **26**

spinach and ricotta stuffed **ravioli** with crispy artichoke, parmesan brodo and calabrian chili **28**

orecchiette with braised baby octopus, steamed mussels, nduja sausage and lemon agrumato **48**

campanelle with spring pea pesto, cured lardo and mint **26**

pizza and focaccia

‘deluxe’ **focaccia** with taleggio cheese, truffle oil and fresh herbs **24**

spinach and guanciale pizza with buffalo mozzarella, parmesan and salted pepperberries **26**

za’atar pizza with delicata squash, pecorino, and stracciatella **26**

lamb kefta calzone with mint yogurt, salted pickles and scamorza **28**

large plates

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

slow roasted **pork shoulder** with saffron cous cous, apricots, black olive and allepo chile yogurt **42**

roasted **black cod tagine** with tamarind, coconut, cucumber raita, fried onions and hearth baked lavash **48**

whole roasted branzino with smoked tomato, charred fava beans and habanero chili **56**

green peppercorn crusted 28oz **dry aged porterhouse*** with roasted garlic, labneh cheese and hearth baked pita **156**

*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

*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.

dessert

seasonal gelato 6 (by the scoop)

manchego ice cream
apple caramel corn
concord grape mint sorbet

nutterbutter **ice cream bar** with peanut butter ice cream, salted caramel and chocolate wafer shell **7**

affogato with burnt milk gelato, espresso and okinawa sugar sable cookie **10**

burnt honey chocolate pie with nocino namelaka, saba roasted figs, sugar fried walnuts and honey comb candy **13**

spiced apple crostata with pepita praline cream, apple compote, fried pepitas and apple cider sorbet **13**

blackberry lillet blanc baba with burnt vanilla whip, blackberry sumac compote and almond florentine cookie **12**

dessert wines

ferreira “dona antonia” **white port** reserva duoro, portugal **13**

ferreira “dona antonia”, **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau coutet **sauternes** 1er cru bordeaux, france 2007 **22**

coffee & tea

café avec 10
espresso + your choice of brandy or mirto

big shoulders 1848 **espresso 3/5**
cappuccino 6 • latte 6 • americano 5

tea by rare tea cellar
freak of nature oolong **12**
crema earl grey **8**
green mint heritage **8**
lemongrass rose **8**
emperor’s chamomile citron **8**
ginger turmeric **8**

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CATERING & EVENTS

we'd love to cater your next event!



To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.