

## 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**

bloomy breeze ripened cow's milk **cheese** with crackers, seasonal preserves and ellis family farms honey **18**

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

herb **falafel** with amba yogurt, pickled turnips and a soft boiled egg **20**

\*hearth baked **calamari** with merguez sausage ragu, roasted garlic aioli and calabrian chili bread crumbs **24**

poached **asparagus** with stracciatella cheese, rhubarb, horseradish and fried black lentils **24**

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

roasted **norwegian cod** fillet with wild rice, asparagus, pickled ramps and tamarind **30**

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 seasonal radish, black garlic tahina, green chili zhoug, sheep's milk feta and hearth baked pita **26**

## handmade pasta

**tagliatelle** with eggplant conserva, fenugreek and ricotta salata **26**

goat cheese and ricotta stuffed **ravioli** with snap peas, fresh horseradish and poppy seeds **28**

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

lamb neck **campanelle** with braised celery, caraway and orange **30**

## 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**

**maitake mushroom** pizza with smoked tomato sauce, sweet aji chili and dill **26**

**green garlic** pizza with sheep's milk ricotta, preserved tomato and basil **26**

## large plates

coal roasted **cauliflower** with fenugreek cream, spiced tomato, crispy shallots and black mustard seed **32**

yogurt braised **pork shoulder** with roasted sunchokes, brown butter pine nuts and cous cous **42**

berbere spiced **half chicken** with farro tabbouleh, cherry tomatoes, olives and tahina **48**

**whole roasted branzino** in piri piri broth with manila clams, orange braised fennel and castelvetrano olives **56**

**dry aged bone in ribeye\*** with charred leek butter and roasted turnips **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)

guava hibiscus sherbet  
honey and raspberry rhubarb swirl  
banana passion fruit sorbet

**nutterbutter ice cream bar 7**

**pistachio baklava sundae** with roasted strawberries, sahlab ice cream, pistachio cream and honey syrup **13**

**affogato** with coconut gelato, espresso and double chocolate chip shortbread **10**

**olive oil cake** with labneh mousse, raspberry rhubarb compote and pine nut streusel **12**

**dark chocolate basque cheesecake** with citrus-braised cherries and cocoa sesame seeds **14**

## 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**

bodegas osbourne PX VORS **sherry** Jerez do nv (1910 solera) **50**

## coffee & tea

**coffee by la colombe**

**café avec 10**

espresso + your choice of brandy or mirto

**espresso 3/5**

**cappuccino 6 • latte 6 • americano 5**

**tea by rare tea cellar**

freak of nature oolong **12**  
crema earl grey **8**  
morrocan mint green tea **8**  
lemongrass rose **8**  
berry meritage **8**

executive chef dylan patel  
executive sous chef joel ramirez

avec reserves the right to add a 20% gratuity for parties of 8 or more



we'd love to cater  
your next event!



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.