

~~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 saled and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives topanado 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 crumb salsa 6 marinated and roasted chicken thigh pannanella 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 bang 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 10 14 pizzoladione with caramelized onion, anchovies, nicciose olives and thym 11~~

~~avec~~ ~~uro~~ ~~” focaccia with robi ole 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 shoul der with garlic, green chilies and fresh herbs 10 bucca tini 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 saled and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives topanado 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 crumb salsa 6 marinated and roasted chicken thigh pannanella 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 bang or steak with celery salsa verde, radishes, fresh herbs~~

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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**

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

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

herb **falafel** with amba yogurt, pickled turnips and a soft boiled egg **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 smoked almond harissa **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 pickled golden beets, toasted walnuts, urfa chili and hearth baked pita **26**

handmade pasta

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

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 roasted miso, maitake mushrooms and rosemary bread crumb **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**

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

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

whole roasted branzino with braised escarole, calabrian chili and cracked coriander **56**

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

dessert

seasonal gelato 6 (by the scoop) —
peppermint ice cream
gingerbread caramel swirl
concord grape mint sorbet

affogato with burnt milk gelato, espresso and gingerbread 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**

chocolate brownie sundae with white chocolate olive oil ice cream, cardamom poached quince and caramelized puff pastry **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** ler cru bordeaux, france 2007 **22**

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

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**
morrocan mint green tea **8**
lemongrass rose **8**
emperor’s chamomile citron **8**
ginger turmeric **8**

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.

*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.

ONE OFF

CATERING & EVENTS

we'd love to cater your next event!



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