

~~fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin & sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin & heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar & 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 & pan-fried sardines with crispy serrano ham and lucques olives toponade & braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs & whipped brandade & crispy spanish mackerel, red onion and lemon regout with toasted bread crumb salsa & marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices & braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage & housemade chorizo and mussel stew with potatoes, piquillos and parsley & spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin & braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida: poached fish stew with fennel, garlic, saffron, aioli and orzo topped 11 pissaladiere with caramelized onion, anchovies, nicciose olives and thyme 10 “deluxe” focaccia with robiolo cheese, truffle oil and fresh herbs 10 charred serrano ham with local melon salad, sheep’s milk cheese, extra virgin and mint 11 roasted sir points farm pork shoulder with garlic, green~~

avec

~~& fresh herbs 10 buccatini with crispy guanciale, pecorino, eggs and cracked black pepper 12 house marinated mediterranean olives & marinated sun gold tomatoes, burrata, extra virgin and fine herbs & fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin & sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin & heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar & 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 & pan-fried sardines with crispy serrano ham and lucques olives toponade & braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs & whipped brandade & crispy spanish mackerel, red onion and lemon regout with toasted bread crumb salsa & marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices & braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage & housemade chorizo and mussel stew with potatoes, piquillos and parsley & spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs mussel stew with potatoes, piquillos and parsley & spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs or steak with celery salsa verde, radishes, fresh herbs~~

~~mussel stew with potatoes, piquillos and parsley & spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs~~

small plates

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

shaved **apple salad**

with stracciatella cheese, burnt honey, hazelnut dukkah and fried kale **20**

farm salad with seasonal fruit,

ubriacone cheese, lavender almonds and roasted shallot vinaigrette **18**

brussels sprouts fattoush

with beet and walnut muhammara, seeded cracker and sumac **17**

roasted **winter squash** with pickled mango, urfa chili, pepitas and rose **20**

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

spanish **mackerel**

with olives, pistachio and jalapeno **22**

potato and salted cod **brandade**

with garlic crostini and chives **18**

*grilled **butcher steak**

with charred radicchio, marcona almond and chili-sesame crisp **24**

chorizo-stuffed **medjool dates**

with bacon and piquillo pepper-tomato sauce **20**

*these items are cooked to order.
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

half off all bottles of wine!
every Tuesday

*dine in only, excludes holidays and events

18 february 2024

hummus

hummus with hearth baked pita and...

roasted **baby carrots**, smoked almond harissa, spring peas and feta **26**

crisp **short rib** with sumac **34**

smoked salmon with pasha walnuts and tahini **28**

additional hearth baked **pita** **2.5**

large plates

coal roasted **cabbage**

with black olive tarator, pistachio and dill **28**

slow roasted **pork shoulder**

with braised collard greens, smoked yogurt, black eyed peas and fresno chili **42**

minced lamb flatbread with whipped feta, pickled fresno and mint **28**

‘deluxe’ **focaccia**

with taleggio cheese, ricotta, truffle oil and fresh herbs **24**

swordfish and mussel **tagine**

with braised lamb and hearth baked lavash **48**

whole **roasted fish**

with braised kidney beans, smoked paprika, preserved mussels and garlic aioli **mp.**

roisserie **chicken shawarma**

with basmati rice, fava beans, toasted almonds and cucumber raita **42**

meals taste better when shared!

we are now taking dinner reservations

for our **lamb roti** feast,

a whole roasted lamb shoulder

served with hearth baked pitas and seasonal mezze.

serves 4 to 6 guests **295**

48 hours notice required.

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.

chef de cuisine **dylan patel**

executive sous chef **rey quinones**

cheese

bent river **camembert**

cows milk, minnesota (soft, buttery, rich)

cypress grove ‘midnight moon’ **gouda**

aged goats milk, holland (caramel, nutty, fudgy)

bleu de basques brebis

sheeps milk, france (blue, stone fruits, semi-soft)

7 ea ... **20** for **3**

cheese accompaniments **8**

honeycomb, seasonal compote and lavender marcona almonds

dessert

black cardamom gelato **affogato**

with espresso and almondette cookies **10**

burnt honey **profiterole**

with pistachio-saffron gelato and rose whipped ganache **12**

layered **crepe cake**

with chocolate whipped ganache, stewed cherries and halvah floss **14**

nutter butter squares **2.5** ea

prickly pear & mango **sorbet** **6**

gingerbread caramel swirl **gelato** **6**

candied almond & rose **gelato** **6**

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café avec **10**

espresso + your choice of brandy or mirto

oaxacan old fashioned **17**

illegal mezcal, ocho reposado, agave, cherry bitters

avec espresso martini **16**

vodka, espresso, combier, cardinal coffee liqueur

coffee & tea

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

tea by rare tea cellar

emperor’s mint meritage **7**

emperor’s chamomile - rose **8**

berry meritage **8** pomegranate green **10**

italian green almondine **8**

bourbon vanilla chai **8** crema earl grey **8**

rare tea cellar **black citron** iced tea **4**
lavender **lemonade** **7**

still or sparkling **smereldina** 1 liter **9**
ginger beer **6**

coke, diet coke, sprite, ginger ale **5**