~~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 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy** **avec brunch** **e" foccacia with robi-ole cheese, truffle oil** **bs 10 charred serrano ham with local melon** **is milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy** **e" foccacia with robi-ole cheese, truffle oil** **bs 10 charred serrano ham with local melon** **is milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini 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 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with**~~

~~brunch cocktails~~

mimosa.....**13**
orange or grapefruit + sparkling wine
***make it bottomless for 30pp with food purchase**

bloody mary.....**15**
cucumber & dill infused village vodka, zesty house mix, celery stalk, smoke bomb salt, estrella side car

lust for life **16**
jin jiji darjeeling gin, grapefruit, vanilla cordial, lime

matcha-chacha **16**
plantation pineapple rum, apologue paw paw liqueur, matcha, mint syrup, oat milk, lime

ibisco d'amorita **16**
hibiscus infused tequila, mallorca melón, urfa pepper, lime
***make it a pitcher 64**

side to side.....**16**
banhez mezcal, aperol, grapefruit topo chico, habanero shrub, lime
***make it a pitcher 60**

i want to be sedated **16**
lairds old forester bourbon, pimento dram, date syrup, walnut bitters and clove
*contains nuts

espress yourself.....**16**
la colombe espresso, village vodka, zucca, demerara

blue velvet.....**16**
planetary 3 star rum, xaymaca dark rum, quaglia fernet, blueberry almond shrub, ginger, honey, witbier, lemon

ask your server about
today's selection
of house made pastries!

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

***consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.**

~~for the table~~

wood oven baked publican quality **bread board**
with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg,
smoked almond harissa, pickled red onions and hearth baked pita **24**

endive and apple salad with parmesan yogurt, gordal olives and crushed pistachio **20**

chorizo-stuffed **medjool dates** with bacon and
piquillo pepper-tomato sauce **22**
add egg 2

pizza carbonara with cured guanciale, pecorino cheese and egg yolk **24**

deluxe focaccia, with taleggio cheese, fresh
herbs and truffle oil **22**
add smoked salmon 12

wood oven baked **french toast**, with whipped ricotta, blackberry lemon rose compote, almonds and maple syrup **20**

~~sides~~

papas bravas with garlic aioli **8**
publican quality meats **breakfast sausage 8**
sumac glazed **pork belly 12**

~~mains~~

toasted multigrain **bread with avocado**, egg, dill, urfa chili crisp, sunflower **14**

green garbanzo tabbouleh with marinated tomato, labneh, fried bulgar and soft boiled egg **20**

crisp **pita chip fatteh** with braised red lentils, smoked creme fraiche, black mustard seeds and a fried egg **16**

smothered lamb and cheese melt with kashmiri tomato cream, carmalized onion and fried egg **20**

spiced **shakshuka** with soft cooked eggs, tunisian couscous and pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **summer squash and spinach cocotte** with cherry tomatoes, jalepeno Ofeta, peanut dukkah and fried eggs **22**

~~dessert~~

seasonal gelato 6 **(by the scoop)**
—
hazelnut fudge brownie
apple cobbler
spiced pear sorbet

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

~~zero proof~~

fresh squeezed juice 7
(orange or grapefruit)
hibiscus fizz **8**
rosemary **limonata 8**
lust for life lite **8**

~~coffee & tea~~

la colombe **coffee 5**
espresso 3/6
cappuccino 6 • latte 6 • americano 5
vanilla **latte 6.50**

tea by rare tea cellar

freak of nature oolong **12**
crema earl grey **8**
ginger tumeric **8**
green mint meritage **8**
lemongrass rose **8**
emperor's chamomile citron **8**

~~wine~~

orange mersel "jaffa crush" **lebanon** .....**17•68**

gruner veltliner crazy creatures **austria** .....**15•60**

sauvignon blanc francois le saint.....**23•92**
sancerre, france

pinot noir jean-paul brun.....**17•68**
bourgogne, france

cabernet franc guion .....**16•60**

ONE OFF 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 3.5% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.