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 panzanella 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 hang on 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, nicoise olives and thyme

avec

avec" focaccia with robiola cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's 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 panzanella 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 hang on 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, nicoise olives and thyme 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

executive chef dylan patel
executive sous chef joel ramirez

small plates

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

endive and apple salad with parmesan yogurt, 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**

barramundi crudo with preserved tomato, cracked coriander and lemon agrumato **28**

nicoise salad with heirloom vegetables, whipped taramasalata, soft boiled egg and kalamata olive vinaigrette **24**

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

roasted **delicata squash** with whipped jalapeno feta, peanut dukkah and ponzu **24**

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

grilled **barramundi** with preserved banana pepper, roasted garlic aioli and coriander **32**

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 coal roasted carrots, pumpkin seed, dukkah, baharaat, dill and hearth baked pita **26**

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

handmade pasta

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

goat cheese and ricotta stuffed **ravioli** with jimmy nardello peppers, horseradish and poppy seed **28**

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

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

wood oven roasted **lasagna magra** with dark cocoa pasta, Row7 koginut squash, pecorino and preserved chanterelles **32**

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**

kuri squash pizza with scamorza cheese, urfa chili brown butter and carmen peppers **26**

tropea onion and pistachio pizza with sheep's milk ricotta, preserved tomato and rosemary **26**

large plates

coal roasted **cabbage** with roasted carrot tarator, toasted cashews and vadouvan **32**

red lentil braised **pork shoulder** with black cumin, summer squash and saffron **42**

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

whole roasted branzino with garlic aioli, potato chips and cornichons **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)
—
hazelnut fudge brownie
apple cobbler
spiced pear sorbet

apple baklava sundae with walnut dulce de leche baklava, apple compote, apple cider caramel and creme friache ice cream **13**

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

roasted plum honey cake with burnt honey and almond cream, pistachio toffee crunch and bee pollen **12**

dark chocolate semifreddo with fudge brownie, mixed raspberry compote and candied sun flower chocolate streusel **13**

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**
green mint meritage **8**
lemongrass rose **8**
emperor's chamomile citron **8**

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.