

~~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 salad and pancetta vinaigrette 6 pan-fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon regout with toasted bread crumb salsa 6 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 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 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, aïoli and bread 11 pissaladiere with caramelized onion, anchovies, niccise olives and thyme 10 “deluxe” focaccia with robiolo cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep’s milk cheese, extra virgin and mint 11 roasted six points farm pork shoulder with garlic, green~~

## avec

~~6 fresh herbs 10 buccatini with crispy guanciale, peccorino, eggs and cracked black pepper 12 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 salad and pancetta vinaigrette 6 pan-fried sardines with crispy serrano ham and lucques olives toponade 6 braised sopie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon regout with toasted bread crumb salsa 6 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 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 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 6 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**

**heirloom tomatoes** with avocado, za’atar buttermilk, bulgur and vidalia onion **20**

**farm salad** with summer fruit, ubriacone cheese, lavender almonds and roasted shallot vinaigrette **18**

**brussels sprouts** fattoush with beet and walnut muhammara, seeded cracker and sumac **17**

roasted **summer squash** with tamarind, labneh harra, cipolini onions and pistachio dukkah **17**

snow pea and freekeh **tabbouleh** with roasted radishes, peaches, peanuts and summer squash baba ganoush **18**

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

charred **squid** with rhubarb tzatziki, dill, nigella and radish **18**

grilled **market fish** with preserved banana peppers, coriander, lemon and roasted garlic mayo **mp.**

potato and salted cod **brandade** with garlic crostini and chives **18**

\*grilled **butcher steak** with spring peas, yogurt and za’atar vinaigrette **24**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **20**

every Tuesday  
**half off all bottles of wine!**

\*dine in only, excludes holidays and events

\*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

## 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

wood fired romanesco **shakshuka** with tunisian couscous, pickled fresno and tahini **28**

slow roasted **pork shoulder** with braised lentils, grilled olives, sesame yogurt and baharat **42**

**rapini** pizza with anchovies, calabrian chili, lemon and mozzarella **26**

‘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 vadouvan spiced butter, manila clams, garbanzo beans and coconut - carrot broth **54**

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

To help One Off Hospitaity 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.

30 June 2023

## 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**

honey comb, seasonal compote and lavender marcona almonds

## dessert

coconut sorbet **affogato** with espresso and chocolate apricot biscotti **10**

chocolate, pistachio and walnut **baklava** with rose and whipped ricotta **10**

**nutter butter squares** **2.5 ea**

pistachio & saffron **gelato** **6**  
orange blossom & rhubarb **gelato** **6**  
manchego **gelato** **6**

toasted honey & apricot **sorbet** **6**

**cafe avec** **10**

espresso + your choice of brandy or mirto

**avec espresso martini** **16**  
vodka, espresso, combier, cardinal coffee liqueur

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

**tea by rare tea cellar**  
emperor’s mint heritage **7**  
emperor’s chamomile **7**  
berry heritage **8**  
emperor’s jasmine pearls **10**  
italian green almondine **8**  
bourbon vanilla chai **8**  
crema earl grey **8**

rare tea cellar **black citron** iced tea **4**  
still or sparkling **smereldina** 1 liter **9**

**ginger beer** **6**

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