

*These dishes pay homage to the traditional Alpine cuisines & meat merchants of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration*



## BOARDS

<b>PETITE CHARCUTERIE FLIGHT</b> .....15 three Olympia Provisions cured meats, pickles, grain mustard, crackers <i>*often contains nuts</i>	<b>SMOKED TROUT BOARD</b> .....32 mcfarland springs trout, roe, cream cheese, heirloom apples, sauerkraut, grain toast
<b>CHEESE BOARD*</b> .....18 three artisan cheeses, seasonal fruit, toasted hazelnuts, crackers	<b>MATTERHORN BOARD</b> .....40 five Olympia Provisions cured meats, two half sausages, two cheeses, seasonal fruit, pickles, mustard, crackers <i>*contains nuts</i>
<b>THE METZGEREI'S BOARD</b> .....22 five Olympia Provisions cured meats, pickles, grain mustard, crackers	<b>GRAND SAUSAGE BOARD</b> .....45 whole kielbasa, bratwurst, kasekrainer, frankfurter, sauerkraut, grain mustard, pretzel

## ALPINE CLASSICS

<b>FONDUE NEUCHATEL</b> NEUCHATEL, SWITZERLAND.....55 fondue with emmental, gruyere, & white wine, served with a whole kielbasa, apple, fingerling potatoes, pickles, house-made soft pretzel bites, bread   <i>add bratwurst, frankfurter, or kasekrainer \$9</i>
<b>CHILLED CUCUMBER DILL SOUP</b> BAVARIA, GERMANY.....12 dive cucumbers, yogurt, almonds
<b>GEMISCHTER SALATS</b> TOGGENBURG, SWITZERLAND.....14 three seasonal salads with seasonal lettuces in a vinaigrette
<b>SALADE LYONNAISE</b> LYON, FRANCE.....16 warm frisee salad, house cured jowl bacon, poached egg*, crouton, dijon vinaigrette
<b>TARTIFLETTE</b> SAVOIE, FRANCE.....15 gratin of potatoes, washed rind cheese, bacon, white wine, creme fraiche. Add petite green salad \$4
<b>KASESPATZLE</b> SWABIA, GERMANY.....19 crispy spaetzle, emmentaler, gruyere, crispy leeks, apple sauce   <i>add kielbasa \$9</i>
<b>RISOTTO AI FUNGHI DI BOSCO</b> LOMBARDY, ITALY.....21 foraged mushroom risotto, taleggio, oregano, parmigiano reggiano   <i>add a kasekrainer or bratwurst \$9</i>
<b>TOGGI SCHNITZEL</b> TOGGENBURG, SWITZERLAND.....24 breaded fried Farmer's Network Pasture Raised pork cutlet, landrauchschen, swiss cheeses, gemischter salats
<b>CHICKEN PAPRIKASH</b> HUNGARY.....22 bone-in thigh, spaetzle, tomato, paprika, creme fraiche
<b>ALPINE PLATTER</b> EVERYWHERE IN THE ALPS.....16 fingerling potatoes, sauerkraut, grain mustard   <i>choice of kielbasa, bratwurst, frankfurter, or kasekrainer   add additional sausage \$9</i>

## SAUSAGES & SANDWICHES

*served with fries or green salad*

<b>FRANKFURTER</b> .....12 on a bun with choice of toppings   ketchup, onions, relish, grain or yellow mustard   <i>add sauerkraut \$2</i>
<b>BRATWURST</b> .....13 house made sauerkraut, whole grain mustard, bun
<b>KASEKRAINER</b> .....13 cheese studded sausage, spicy carrot kraut, grain mustard, bun
<b>CARMAN RANCH BURGER</b> .....16 100% local grass fed beef, american cheese, shredded lettuce, onion, aioli, potato bun   <i>add bacon \$3</i>
<b>PUBLIC HOUSE GRINDER</b> .....15 capicola, mortadella, salami cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli, hoagie roll

## SMALL PLATES

<b>SIMPLE GREENS</b> .....8 seasonal lettuces, vinaigrette
<b>FRENCH FRIES</b> with aioli .....8
<b>PICKLED VEGETABLES</b> .....7
<b>HAND-ROLLED PRETZEL</b> beer cheese, grain mustard .....8



*\*contains raw product or nuts. consuming raw eggs, or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of food borne illness.*

*20% automatic gratuity added for parties 6 or larger | a 3% employee wellness charge is added to all checks | 4 credit cards max per party*

## COCKTAILS

FLORA DOLIN.....	14
two local favorites: aria gin and flora green amaro served up	
THE BLOSSOM AND THE BERRY.....	12
an elderberry and elderflower gin and tonic	
SCARLET SNAP.....	13
mezcal, lime, ginger, and crimson snap amaro on the rocks	
MAI WHEY OR THE HIGHWAY.....	15
an Alpine mai tai featuring Wheyward Spirit	
<i>Wheyward Spirit is a locally produced single-batch spirit made from whey</i>	
OLD FASHIONED.....	13
bourbon with citrus bitters on a large cube	
APEROL SPRITZ.....	12
refreshing, herbal, and sweet Aperol in bubbles two ways	

## ZERO PROOF COCKTAILS

GHIA GINGER LIME RICKY.....	8
ghia non-alcoholic aperitif in a sweet bubbly mocktail	
FRESH GINGER BEER.....	6
fresh pressed ginger, cane sugar, lime, soda	
ELDERBERRY ROSEMARY SPRITZ.....	6
our housemade elderberry soda	

## ROSENSTADT DRAFT BEER

KOLSCH .3L / .5L .....	5 / 8
HELLES LAGER .5L.....	8
GERMAN PALE .5L.....	8
HEFEWEIZEN .5L.....	8
PILSNER .5L.....	8
DUNKEL LAGER .5L.....	8
MARZEN AMBER LAGER .5L.....	8
LEMON RADLER .5L.....	8

## ROTATING BEER & CIDER

EX NOVO "WALK THE BINE" HAZY IPA 16oz.....	8
CULMINATION "PHAEDRUS" IPA 16oz.....	8
HELVETIA "SUN OF A PEACH" CIDER 16oz.....	8
LITTLE BEAST "FERA" SAISON 16oz.....	8

## ALPINE PAIRINGS

KOLSCH + SCHNAPPS.....	12
short kolsch with a shot of apricot, raspberry, or pear schnapps	
CIDER + AMARO.....	12
short cider with a shot of bonal, fernet, or cynar	
THE WURST CHOICE.....	10
short kolsch with a shot of dickle rye and a pickle back	

## WINE BY THE GLASS

*please see wine zine for additional options*

### SPARKLING

**LE SPINEE**  
*prosecco*  
treviso, it 12/46

### WHITE

**BEURER**  
*dry riesling*  
wurttemberg, de 2021 12/46

**SONNHOF**  
*gruner veltliner*  
kamtal, at 2019 11/48(1L)

**MANNI NOSSING**  
*syvanner*  
trentino-alto, adige, it 2018 15/53

### ROSE

**STEFAN ROSNER**  
*zweigelt*  
osterreich, at 2021 12/46

### SKIN CONTACT

**DAY WINES 'vin de days'**  
*muller thurgau, gewurtzaminer, riesling, etc.*  
willamette valley, or 2022 13/50

### RED

**RENZO CASTELLO 'sori della rivolia'**  
*dolcetto*  
piedmont, it 2020 12/46

**MCKINLAY**  
*pinot noir*  
willamette valley 2020 12/48

**GOBER & FREINBICHLER**  
*blaufrankisch*  
osterreich, at 2020 12/46

## NON ALCOHOLIC

STUMPTOWN COFFEE.....	3
ICED TEA.....	3
HOUSEMADE LEMONADE.....	4
COKE/DIET COKE/SPRITE.....	3
CLUB SODA.....	3
STEVEN SMITH HOT TEA.....	3
British Brunch, Meadow, Peppermint	



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