

seafood bar

Oysters on the half shell, with Ava Bruma melon & horseradish sorbet

Squalli Absch* (WA) 3.25
Nevor Torkes* (OR) 3.25
Olympia* (WA) 3.50
Purple Savory Clams* (WA) 1.

Hamachi crudo*, finocchiona, marinated crosne, celery seed & leaf, citrus granita 14.

Dungeness crab, chicories, blood orange, garlic crema, dill & chive oil 12.

Smoked whitefish spread, apple, pickled fennel & Anaheim pepper, crostini 10.

Spicy capicola lox*, everything-spiced cream cheese, shaved & marinated golden beets, crostini 9.

charcuterie & cheese bar

Olympia Provisions charcuterie board, chef's daily selection of meats served with house pickled vegetables, whole grain mustard, & baguette

Petit - 5 meats 17.
Demi - 8 meats 26.
Grand - 11 meats 34.

Ham board, landrauchschenken, capicola, sweetheart ham, with dijon, sour butter, dill pickles 16.

Oregon cheese plate, selection of 3 local cheeses, jam, pickle, fruit, toast 16.

1632 Thurman sourdough boule, with sour butter, buttermilk, Jacobsen smoked sea salt 6.

sausage from the coal grill

Grilled Italian sausage, Tualatin chickpeas, aci sevri pepper broth, fried leek 13.

Fresh sausages, choice of: kasekrainer, bratwurst, smoked chorizo, smoked kielbasa, or Italian, with whole grain mustard, 8. each/all 38.

Assorted mustards, hot pepper, horseradish-pear, honey, dijon, whole grain 4.

House sauerkraut, bacon 6.



charcuterie & seafood tower

Tasting of the seafood & charcuterie bar

Petit 55.

6 oysters*, capicola lox*, hamachi crudo*, selection of five meats, garnishes

Grand 90.

12 oysters*, 6 purple savory clams*, capicola lox*, hamachi crudo*, whitefish spread, selection of eight meats, garnishes

smaller

Roasted parsnip & Taylor's gold pear soup, crispy sunchokes, sage oil 10.

Winter chicories, pistachio, green olive, meyer lemon sour cream, sourdough crumb 12.

Butternut squash & crimson crisp apple galette, sweetheart ham, garlic confit, aged gouda 15.

Hand cut kale pappardelle, smoked king trumpet mushroom, black truffle & celeriac cream, popped wild rice 17.

Seared scallops*, grilled cauliflower, clementine, scallion, smelt escabeche 22.

larger

Pork cutlet, smoked carrot, frikeh, maple, ginger, crabapple relish 24.

Mahogany clam* frites, acqua pazzo, casino dressing, french fries 18.

Seared black cod, fried Brussels sprouts, piri piri hot sauce 25.

Grilled flat iron steak

-broccoli, smoky black pepper polenta, parmesan crisp 27.
-or-
-french fries, fermented red chili butter, aioli 25.

Olympia Provisions Northwest burger**, salami and beef grind, smoked provolone, butter lettuce, dijonnaise, full sour pickle, on a sesame kaiser bun. Served with fries & aioli* 15.

family style

Whole roasted Dungeness crab, winter vegetables, bagna cauda, warm baguette 55.

16oz dry aged New York strip steak, crispy Brussels sprouts, roasted carrots & potatoes, OPNW steak sauce 65. (please allow 30 minutes)

* Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of foodborne illness. Aioli contains raw eggs. **May contain nuts. Olives may contain pits. Wild mushrooms are not an inspected product. 20% gratuity added to parties of 6+