

## seafood bar

Oysters on the half shell, with preserved tomatillo & cilantro root sorbet

Eld Inlet\* (WA) 3.25  
Nevor Torkes\* (OR) 3.25  
Olympia\* (WA) 3.50  
Purple Savory Clams\* (WA) 1.

Smoked Sawvie Island trout mousse, pickled ginger, watercress, crostini 9.

Hamachi crudo\*, chorizo rioja relish, crispy salsify, orange zest 14.

Smoked whitefish spread, honeycrisp apple, pickled peppers, toast 10.

Spicy capicola lox\*, pickled apple & fennel slaw 9.

## charcuterie & cheese bar

Olympia Provisions charcuterie boards | 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, landrauchschinken, 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 sage & garlic sausage, wild rice, dried fruits, smoked cranberry vinaigrette 13.

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

Assorted mustards, calabrian chili, fig, 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\*, smoked trout mousse, selection of eight meats, garnishes

## smaller

Creamy sunchoke soup, sweet garlic, watercress salsa, sunchoke chips 10.

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

Ava Bruma melon salad, landrauchschinken, pumpkin seeds, grated horseradish, pumpkin seed oil 13.

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

Hand cut kale pappardelle, demi sec grapes, crispy Brussels leaves, fermented green chili butter, pecorino romano 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, gilfeather turnip pureé, piri piri hot sauce 29.

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

Dungeness crab crusted steelhead, horseradish, autumn vegetables, lentils 65.

24 oz. ribeye roast, crispy Brussels sprouts, roasted carrots & potatoes, OPNW steak sauce 100. (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+