

seafood bar

Oysters on the half shell, with spicy citrus granita

Hama Hama* (WA) 3.75
Nevor Torkes* (OR) 3.25
Olympia* (WA) 3.75
Purple Savory Clams* (WA) 1.

Dungeness crab, housemade rye toast, Louie dressing, kohlrabi kraut, pickled mustard seeds 12.

Smoked whitefish spread, spring crudité, 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, landrauchschinken, capicola, sweetheart ham, with dijon, sour butter, dill pickles 16.

Briar Rose cheese plate, selection of 3 local cheeses, jam, pickle, fruit, toast 17.

sausage from the coal grill

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

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

House sauerkraut, bacon 6.



charcuterie & seafood tower

Tasting of the seafood & charcuterie bar

Petit 55.

6 oysters*, capicola lox*, Dungeness crab, selection of five meats, garnishes

Grand 90.

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

smaller

Roasted mushroom & spring leek soup, almond, green garlic salsa 10.

Foraged lettuces, shaved turnip & fennel, callisto, lemon, olive oil 12.

Hand cut kale pappardelle, king trumpet mushrooms, nettle-pecan pesto, popped wild rice 17.

Sourdough crêpes, rhubarb, fromage blanc, pistachio, arugula, minted pea purée 14.

Seared scallops*, roasted morel mushrooms, asparagus and caraway purée, cured egg yolk* 24.

larger

Roast half chicken, early spring panzanella, caper-anchovy vinaigrette 24.

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

Grilled flat iron steak

-roasted purple broccoli, Amish butter polenta, chili oil 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 potato bun. Served with fries & aioli* 15.

family style

Halibut Porterhouse, Dungeness crab & smoked whitefish risotto 65.

16oz dry aged New York strip steak, grilled asparagus, roasted potatoes & watercress, OPNW steak sauce 65.