



boards

chef's choice | selection of handmade meats, house pickles, grain mustard, baguette

petit | five meats 17

demi | eight meats 26

grand | eleven meats 34

add briar rose *cheese* 5/ea

oregon picnic | selection of five handmade meats, briar rose cheese, whitefish spread, market vegetables, accompaniments 29

add three additional meats 9

olympia provisions ham | capicola, landrauchschinken, sweetheart ham, with dijon, sour butter, dill pickles 16

briar rose cheese | selection of 3 local cheeses, jam, pickle, fruit, toast 17

sausage from the coal grill | kasekrainer, bratwurst, smoked chorizo, smoked kielbasa, or italian with whole grain mustard

8 each / 38 all

add house sauerkraut 6

assorted mustards | hot pepper, honey, smoked huckleberry, dijon, whole grain 4

charcuterie & seafood towers

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

DINNER



seafood bar

oysters on the half shell, with tzatziki sorbet

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**, salted cucumber, fermented chili cream cheese, crostini 9

smaller

roasted mushroom & spring leek *soup*, almond, green garlic salsa 10

little gem lettuces, baby turnip, bacon, croutons, fermented spring onion vinaigrette 12

garlic chive *fettuccine*, porcini, green garlic, pickled chili, pecorino 17

roasted *yukon gold potatoes*, pickled soft egg, green garlic, baby mustard greens 13

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*, grilled artichoke, amish butter polenta, herb flowers, chicken jus 24

*mahogany clam** *frites*, acqua pazzo, casino dressing, french fries 18

grilled flat iron *steak*, 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

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