

OLYMPIA PROVISIONS

FOOD, WINE, CHARCUTERIE
1632 NW Thurman St. Portland, OR
503-894-8136

charcuterie boards *a curated charcuterie experience*

french | two french inspired salami, rillettes, pork-pistachio pâté, blue d'auvergne, assorted pickles, dijon, baguette \$23

italian | two italian inspired salami, mortadella, capicola, italian sausage, pecorino toscano, calabrian chili mustard, baguette \$23

spanish | three spanish salami, sweetheart ham, fresh chorizo, cana de cabra, salted almonds, padron pepper conserve, baguette \$25

mediterranean | loukanika, rigani loukaniko, salami capri, green peppercorn pâté, mussels escabeche, fata morgana, marinated olives \$27

create your own *for every 2 guests, we recommend choosing 1-2 items per category, mark your choices on the sheet on your table*

dry cured salami

\$3 6-8 slices

saucisson d'arles | simply with salt, fr

saucisson sec | garlic, black pepper, fr

saucisson d'alsace | baking spices, fr

saucisson aux noisettes* | hazelnuts, fr

finocchiona | fennel seed, garlic, it

cacciatore | caraway, coriander, it

sopressata | oregano, garlic, chili flake, it

nola | black pepper, chili flake, allspice, it

etna* | pistachios, lemon zest, it

capri | red wine, garlic, fennel, chili flake, it

loukanika | cumin, garlic, orange zest, gr

rigani loukaniko | coriander, orange zest, oregano, gr

salchichon | paprika, baking spices, sp

chorizo rioja | smoked paprika, oregano, sp

chorizo andalucia | smoked paprika, clove, sp

chorizo navarre | smoked paprika, cayenne, sp

chorizo el rey | smoked & sweet paprika, clove, allspice, chili flake, cayenne, sp

grilled sausages

\$3.5 half | \$7 whole

served with mustard

bratwurst | white pepper, ginger, nutmeg

kasekrainer | emmentaler cheese

kielbasa | mustard seed, garlic

french garlic | garlic, black pepper

smoked chorizo | pimenton, garlic

italian | garlic, fennel, chili flake

frankfurter | garlic, spices

andouille | paprika, oregano, cayenne

sliced meats

\$3 4 slices

summer sausage | garlic, mustard seed, chili flake

mortadella* | black peppercorns, pistachios

salami cotto | rosemary, chili flake, fennel seed, garlic

capicola | spice rubbed shoulder

sweetheart ham | smoked sirloin tip ham

landrauchschenken | cured & smoked swiss style ham

pâtés

\$3 1 slice

pork liver mousse | creamy pork liver, port wine

pork rillettes | pork shoulder, baking spices

pistachio* | country-style, pistachios, herbs

honey hazelnut* | oregon hazelnuts, bacon, cognac, honey

green peppercorn | rustic-style, green peppercorns, red wine

chilled seafood

smoked whitefish spread | \$5

mussels escabeche* | \$7

tinned sardines | \$14

oysters* | gazpacho granita \$3.25 ea.

pickles

\$1 1 oz. | \$4 mixed plate

mixed pickle plate

a la carte pickles | onions, beets, celery, bread & butter, sour dill, radishes, peppers, cauliflower

cheeses

1 oz, served with seasonal preserves

fromage blanc | cow, tangy & spreadable, or | \$5

blue d'auvergne | cow, rich & fudgy, sp | \$4

caña de cabra | goat, bloomy rind & chalky cheesecake center, sp | \$4

callisto | cow, washed rind alpine style, very firm, or | \$5

maia | cow, washed rind, custardy & soft, or | \$5

fata morgana | cow, feta, or | \$5

pecorino toscano | sheep, hard & salty, it | \$4

accompaniments

sour butter | \$2

salted almonds | \$3

olives** | \$3

honeycomb | \$3

baguette | \$2 half demi \$3 demi

rye crisps | \$3

gluten-free crackers | \$3

We proudly make every piece of our charcuterie in house, and our dream is that you get to try it all. Let us guide you through our favorite combinations or choose your own eating adventure.

DINNER 

let us feed you

we'll be rolling out our chef's tasting menu in just a few weeks, stay tuned and come back to try it

garden

\$5 small | \$10 large | \$14 choose 3

peaches | fennel, sherry vinegar

warm chanterelles** | corn, thyme

cucumbers | red onion, flowering dill

cranberry bean | sungold tomato, basil

frikeh | plums, grapes, mint

gem lettuces | creamy herb-shallot vinaigrette

fried

served with aioli* & lemon

benuelos de viento | chorizo fritter \$6

frittella | zucchini, finocchiona \$7

frito misto | anchovy, saucisson sec, romano beans \$7

french fries | \$5

large plates

andouille | tarbesque beans, charred summer squash \$16

mahogany clams | salami capri, padron peppers, white wine, garlic toast \$19

seared flat iron | arugula, red chili butter, fries \$25

amish butter corn polenta | sweet pepper ragout, heirloom tomato, pecorino \$18

opnw burger** | beef & salami grind, smoked provolone, butter lettuce, dijonnaise, sour pickle, potato bun, fries \$15

roast pasture raised chicken | heirloom tomato panzanella

half chicken | \$28

whole chicken | \$50

*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of foodborne illness. aioli contains raw eggs.

**wild mushrooms not an inspected product/olives may contain pits. 20% added gratuity for parties 6+.