

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

landrauschschinken | 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.

happy hour

\$5 off all curated charcuterie boards, drink specials on the back of this menu!

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

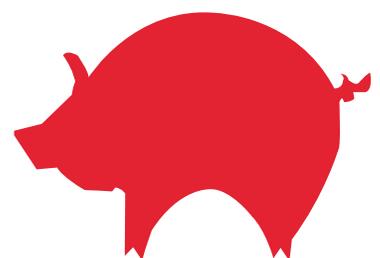
upcoming news

northwest | we are now booking our restaurant and event space for holiday parties!

southeast | on the first monday of every month we have pizza night! meaty pizzas, \$25 bottles of wine, and music make the perfect monday night out!

public house | on September 21 we will be hosting our annual oktoberfest, come for a day of sausage, beer, and fall celebrations!

visit olympiaprovisions.com to stay up to date on all things OP



*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+.