

raw & cured

Oysters on the half shell, with Ava Bruma melon & horseradish sorbet

Squalli Absch* (WA) 3.25
Nevor Torkes* (OR) 3.25
Olympia* (WA) 3.50

Spicy capicola *lox**, everything-spiced cream cheese, shaved & marinated golden beets, crostini 9.

Smoked *whitefish* spread, apple, pickled fennel & Anaheim pepper, crostini 10.

Hamachi crudo*, finocchiona, marinated crosne, celery seed & leaf, citrus granita 14.

Olympia Provisions *charcuterie* boards, chef's daily selection of meats served with house pickled vegetables, grain mustard, & baguette

Petit - 5 meats 17.
Demi - 8 meats 26.
Grand - 11 meats 34.

starters

Oregon *cheese* plate, selection of 3 local cheeses, jam, pickle, fruit, toast 16.

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

Hand cut kale *pappardelle*, smoked king trumpet mushroom, black truffle & celeriac cream, popped wild rice 17.

Roasted parsnip & Taylor's gold pear *soup*, crispy sunchokes, sage oil 10.



menu du jour 25.

Autumn *chicories*, pistachio, green olive,
meyer lemon sour cream, sourdough
crumb
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Grilled *sausages*, escarole & borlotto bean in
smoked pork broth, pecorino romano
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Buttermilk *panna cotta*, ginger poached
pear, salt and pepper shortbread

Olympia Provisions Northwest Burger** 15.

served with fries & aioli*
salami and beef grind, smoked provolone,
butter lettuce, dijonnaise, full sour pickle, on a
sesame kaiser bun

sandwiches

served with choice of caraway potato salad, creamy cole slaw,
or small green salad. substitute french fries 3.

Warm *roast beef*, horseradish cheddar cheese sauce, aioli, pickled sweet onion,
on a sesame kaiser bun 14.

Olympia Provisions *Italian hero*, salami cotto, capicola, mortadella, smoked
provolone, red onion, pepperoncini, romaine, vinaigrette, aioli*, on a primo
roll 14.

Parisian *baguette*, pork-pistachio paté, sour butter, dijon, bread and butter
zucchini pickles 10.

Warm foraged mushroom & pulled chicken *tartine*, carrots, fermented green
garlic butter, mizuna, challah toast 12.

Grilled *ham & white cheddar*, cranberry mostarda, sliced sour levain 12.

plates

Butternut squash and crimson apple *galette*, garlic confit, chicories, gouda 14.

Seared flat iron *steak*, red chili butter, french fries, aioli* 25.

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

Roast chicken, quarter or half, butternut squash, braising greens, fermented
green chili vinaigrette 12/ 18.

Grilled *sausages*, escarole & borlotto bean in smoked pork broth, pecorino
romano 16.

* 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+