

## raw & cured

Oysters on the half shell, with spicy citrus granita

Hama Hama\* (WA) 3.75  
Nevor Torkes\* (OR) 3.25  
Olympia\* (WA) 3.75

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

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

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.

Ham board, landrauchschen, capicola, sweetheart ham, with dijon, sour butter, dill pickles 16.

## **starters**

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

Winter *lettuces*, green olive, croutons, creamy fines herbes vinaigrette 12.

Caramelized leek & potato *soup*, truffled fromage blanc 10.



## **menu du jour** 25.

Winter *lettuces*, green olive, croutons, creamy fines herbes vinaigrette  
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Grilled *sausages*, escarole & cannellini bean in roasted chicken broth, pecorino romano  
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Warm *gingerbread*, spiced apple, sweet bourbon butter

### **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.

Breakfast *sandwich*, fried egg, smoked provolone, apple mostarda, on housemade English muffin, served with laser potato 12.  
*choice of sweetheart ham, breakfast sausage, or bacon*

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.

Dungeness *crab* roll, chicories, pickled celery, garlic crema, potato roll 18.

## **plates**

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

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

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

*Roast chicken*, quarter or half, roasted broccoli, black pepper cheddar polenta, fermented chili salsa verde 12/18.

Grilled *sausages*, escarole & cannellini bean in roasted chicken 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+