

## raw & cured

Oysters on the half shell, with caramelized & fresh horseradish sorbet

Hama Hama\* (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.

*Ham board*, landrauschschinken, 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 *chicories*, housemade burrata, hemp seed-fermented chili romesco, sourdough crumb 12.

Nantes carrot *soup*, ginger, tomatillo, cilantro, sunchoke chips 10.



## menu du jour 25.

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

Grilled *sausages*, escarole & borlotto bean in roasted chicken broth, pecorino romano  
~

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  
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*, apple-pear mostarda, sliced sour levain 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 & borlotto bean in roasted chicken broth, pecorino

\* 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+