

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, spring crudité, 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, landrauchschinken, capicola, sweetheart ham, with dijon, sour butter, dill pickles 16.

starters

Briar Rose *cheese plate*, selection of 3 local cheeses, jam, pickle, fruit, toast 17.

Foraged *lettuces*, shaved turnip & fennel, callisto, lemon, olive oil 12.

Roasted mushroom & spring leek *soup*, almond, green garlic salsa 10.



menu du jour 25.

Foraged *lettuces*, shaved turnip & fennel, callisto, lemon, olive oil
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Grilled *sausages*, baby turnips & 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 or breakfast sausage

Parisian *baguette*, choice of Olympia Provisions meat, sour butter, dijon, bread and butter zucchini pickles 10.

choose pork-pistachio pate, sweetheart ham, or mortadella

Pulled chicken *tartine*, rapini, arugula, caper-anchovy vinaigrette, on challah toast 12.

Dungeness *crab* reuben, kohlrabi kraut, little gems, louie dressing, on housemade rye toast 18.

plates

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

Hand cut kale *pappardelle*, king trumpet mushroom, nettle-pecan pesto, popped wild rice 17.

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

Roast chicken, quarter or half, roasted purple broccoli, Amish butter polenta, chili oil 12/18.

Grilled *sausages*, baby turnips & 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+