



## boards

*chef's choice* | selection of handmade meats,  
house pickles, grain mustard, baguette

*petit* | five meats 17

*demi* | eight meats 26

*grand* | eleven meats 34

add briar rose *cheese* 5/ea

*oregon picnic* | selection of five handmade  
meats, briar rose cheese,  
spicy salami spread, market vegetables,  
accompaniments 29

add three additional meats 9

olympia provisions *ham* | capicola,  
landrauchschen, sweetheart  
ham, with dijon, sour butter,  
dill pickles 16

briar rose *cheese* | selection of 3 local  
cheeses, jam, pickle, fruit, toast 17

## raw shellfish & seafood

*oysters* on the half shell,  
with wasabi leaf granita  
hama hama\* (WA) 3.25  
nevor torkes\* (OR) 3.25  
sea cow\* (WA) 3.75  
purple savory clams\* (WA) 1

smoked *whitefish* spread, spring crudité,  
crostini 10

spicy capicola *lox*\*, salted cucumber,  
fermented chili cream cheese, crostini 9

## LUNCH



## starters

little gem *lettuces*, baby turnip, bacon, croutons,  
fermented spring onion vinaigrette 12

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

## sandwiches

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

warm *roast beef*, horseradish cheddar cheese sauce, aioli\*,  
pickled sweet onion, on a potato bun 14

olympia provisions *italian hero*, salami cotto, capicola, mortadella,  
smoked provolone, red onion, pepperoncini, romaine, vinaigrette,  
aioli\*, on a primo roll 15

*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

dungeness *crab* reuben, carrot kraut, little gems,  
louie dressing, on housemade rye toast 18

## olympia provisions northwest burger

served with fries & aioli\*

salami and beef grind\*\*, smoked provolone, butter lettuce, dijonnaise,  
full sour pickle, on a potato bun 15

## plates

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

garlic chive *fettuccine*, porcini, green garlic, pickled chili, pecorino 17

pulled chicken *tartine*, mustard greens, arugula salad,  
caper-anchovy vinaigrette, on challah toast 12

*mahogany clam*\* frites, salami capri, aqua pazzo,  
castelvetro olive, gremolata, spicy aioli\*, french fries 18

marion acres pasture raised *chicken*, quarter or half,  
grilled asparagus, amish butter polenta, chili oil 13/22

roasted fresh dug *red gold potatoes*, pickled soft egg\*, green garlic,  
baby mustard greens 13

grilled *sausages*, baby turnips & tarbesque bean in  
roast chicken broth, pecorino romano 16

## menu du jour

25

little gem *lettuces*, baby turnip, bacon, croutons,  
fermented spring onion vinaigrette

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grilled *sausages*, baby turnips & tarbesque bean in roast chicken  
broth, pecorino romano

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frozen lemon-rhubarb *mousse*, crème fraîche

\* 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+