



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,
smoked whittfish dip,

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 tzatziki sorbet

hama hama* (WA) 3.75

nevor torkes* (OR) 3.25

olympia* (WA) 3.75

purple savory clams* (WA) 3

smoked *whittfish* 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

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

dungeness *crab* reuben, kohlrabi 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

*mahogany clam** frites, acqua pazzo, casino dressing, french fries 18

roast *chicken*, quarter or half, grilled asparagus,

amish butter polenta, chili oil 12/ 18

roasted *yukon gold potatoes*, pickled soft egg*, green garlic,
baby mustard greens 13

grilled *sausages*, baby turnips & tarbesque bean in

roasted chicken broth, pecorino romano 16

menu du jour

25

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

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grilled *sausages*, baby turnips & tarbesque bean in roasted 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+