

OLYMPIA PROVISIONS

FOOD, WINE, CHARCUTERIE
1632 NW Thurman St. Portland, OR
503-894-8136

charcuterie boards *a curated charcuterie experience*

french | two french inspired salami, rillettes, pork-pistachio pâté, blue d'auvergne, assorted pickles, dijon, baguette \$23

italian | two italian inspired salami, mortadella, capicola, italian sausage, pecorino toscano, calabrian chili mustard, baguette \$23

spanish | three spanish salami, sweetheart ham, fresh chorizo, cana de cabra, salted almonds, padron pepper conserve, baguette \$25

mediterranean | loukanika, rigani loukaniko, salami capri, green peppercorn pâté, mussels escabeche, fata morgana, marinated olives \$27

create your own *for every 2 guests, we recommend choosing 1-2 items per category, mark your choices on the sheet on your table*

dry cured salami

\$3 6-8 slices

saucisson d'arles | simply with salt, fr
saucisson sec | garlic, black pepper, fr
saucisson d'alsace | baking spices, fr
saucisson aux noisettes* | hazelnuts, fr
finocchiona | fennel seed, garlic, it
cacciatore | caraway, coriander, it
sopressata | oregano, garlic, chili flake, it
nola | black pepper, chili flake, allspice, it
etna* | pistachios, lemon zest, it
capri | red wine, garlic, fennel, chili flake, it
loukanika | cumin, garlic, orange zest, gr
rigani loukaniko | coriander, orange
zest, oregano, gr

salchichon | paprika, baking spices, sp
chorizo rioja | smoked paprika, oregano, sp
chorizo andalucia | smoked paprika, clove, sp
chorizo navarre | smoked paprika, cayenne, sp
chorizo el rey | smoked & sweet paprika,
clove, allspice, chili flake, cayenne, sp

grilled sausages

\$3.5 half | \$7 whole

served with mustard

bratwurst | white pepper, ginger, nutmeg
kasekrainer | emmentaler cheese
kielbasa | mustard seed, garlic
french garlic | garlic, black pepper
smoked chorizo | pimenton, garlic
italian | garlic, fennel, chili flake
frankfurter | garlic, spices
andouille | paprika, oregano, cayenne

sliced meats

\$3 4 slices

summer sausage | garlic, mustard seed,
chili flake
mortadella* | black peppercorns,
pistachios
salami cotto | rosemary, chili flake,
fennel seed, garlic
capicola | spice rubbed shoulder
sweetheart ham | smoked sirloin tip ham
landrauchschenken | cured & smoked
swiss style ham

pâtés

\$3 1 slice

pork liver mousse | creamy pork liver,
port wine
pork rillettes | pork shoulder, baking spices
pistachio* | country-style, pistachios, herbs
honey hazelnut* | oregon hazelnuts,
bacon, cognac, honey
green peppercorn | rustic-style, green
peppercorns, red wine

chilled seafood

smoked whitefish spread | \$5
mussels escabeche* | \$7
tinned sardines | \$14
oysters* | gazpacho granita \$3.25 ea.

pickles

\$1 1 oz. | \$4 mixed plate
mixed pickle plate
a la carte pickles | onions, beets,
celery, bread & butter, sour dill,
radishes, peppers, cauliflower

cheeses

1 oz, served with seasonal preserves
fromage blanc | cow, tangy &
spreadable, or | \$5
blue d'auvergne | cow, rich &
fudgy, sp | \$4
caña de cabra | goat, bloomy rind &
chalky cheesecake center, sp | \$4
callisto | cow, washed rind alpine style,
very firm, or | \$5
maia | cow, washed rind, custardy &
soft, or | \$5
fata morgana | cow, feta, or | \$5
pecorino toscano | sheep, hard &
salty, it | \$4

accompaniments

sour butter | \$2
salted almonds | \$3
olives** | \$3
honeycomb | \$3
baguette | \$2 half demi \$3 demi
rye crisps | \$3
gluten-free crackers | \$3

We proudly make every piece of our charcuterie in house, and our dream is that you get to try it all. Let us guide you through our favorite combinations or choose your own eating adventure.

LUNCH

garden

\$5 small | \$10 large | \$14 choose 3

peaches | fennel, sherry vinegar
warm chanterelles** | corn, thyme
cucumbers | red onion, flowering dill
cranberry bean | sungold tomato, basil
frikeh | plums, mint, grape
gem lettuces | creamy herb-shallot
vinaigrette

fried

benueelos de viento | chorizo fritter \$6
beignets | lemon curd \$6
french fries | aioli* & lemon \$5

sandwiches

served with fries or green salad
italian hero | salami cotto, capicola,
mortadella, smoked provolone, red onion,
pepperoncini, romaine, vinaigrette, aioli*,
primo roll \$15
blt | bacon, heirloom tomato, little gems,
calabrian chili mayo, sourdough levain
toast \$13
pasture raised chicken salad | bacon,
pickled peppers, butter lettuce, aioli*,
potato roll \$15
opnw burger | beef & salami grind,
smoked provolone, butter lettuce, dijonnaise,
sour pickle, potato bun \$15
classic frank | frankfurter, ketchup,
mustard, relish, bun \$
bratwurst | grain mustard, sauerkraut,
bun \$

large plates

andouille | tarbesque beans, charred
summer squash \$16
mahogany clams | salami capri, padron
peppers, white wine, garlic toast \$19
kielbasa hash | confit onion, crispy
red potato, eggplant carponata, summer
greens, caraway butter, poached egg \$16
sweetheart ham benedict |
sweetheart ham, house-made english
muffin, hollandaise, lazer potato \$15

*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of foodborne illness. aioli contains raw eggs. **wild mushrooms not an inspected product/olives may contain pits. 20% added gratuity for parties 6+.