

charcuterie boards *a curated charcuterie experience*

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, pickled anabeim peppers, baguette **\$25**

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

chefs choice | selection of five handmade meats, house pickles, grain mustard, baguette **\$19**

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

small format

rosette d' oregon | rosemary, juniper, white pepper, jacobson sea salt, **OR**

saucisson de truffe | perfumed with oregon white truffles, sea salt **OR**

saucisson d'arles | seasoned simply with sea salt, **FR**

saucisson sec | garlic, black pepper, **FR**

cacciatore | caraway, coriander, **IT**

sopressata | oregano, garlic, chili flake, **IT**

salchichon | paprika, baking spices, **SP**

chorizo navarre | smoked paprika, cayenne, **SP**

large format

etna* | pistachios, lemon zest, **IT**

rigani loukaniko | coriander, orange zest, oregano, **GR**

cheeses

1 oz, served with seasonal preserves

blue d'auvergne | cow, rich & fudgy, **SP** | **\$4**

bermuda triangle | goat, bloomy rind & chalky cheesecake center, **CA** | **\$4**

pecorino | sheep, hard & salty **IT** | **\$5**

fromage blanc | cow, tangy & spreadable **OR** | **\$5**

accompaniments

mixed pickle plate | **\$4**

sour butter | **\$2**

salted almonds | **\$3**

olives** | **\$3**

honeycomb | **\$3.5**

warm sauerkraut | **\$3**

baguette | **\$2 half demi \$3 demi**

sliced meats

\$3 4-6 slices

mortadella* | black peppercorns

capicola | spice rubbed shoulder

sweetheart ham | smoked sirloin tip ham

landrauchschenken | cured & smoked

swiss style ham

pâtés

\$3 1 wedge

pork liver mousse | creamy pork liver, port wine

pork rillettes | pork shoulder, baking spices

pistachio | country-style, pistachios, herbs

grilled sausages

\$3.5 half | **\$7 whole**

served with mustard

bratwurst | white pepper, ginger, nutmeg

frankfurter | garlic, spices

kasekraier | emmentaler cheese

smoked chorizo | pimenton, garlic

italian | garlic, fennel, chili flake

sausage board | all five sausages, assorted mustard, warm sauerkraut

half | **\$20** **whole** | **\$40**

oysters & seafood

local oysters* | fresh horseradish **\$3.5 ea.**

smoked whitefish spread | **\$5**

spanish octopus salad | **\$11**

tinned spicy sardines | **\$14**

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DINNER 

garden

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

heirloom carrot | candied walnut, raisins

foraged mushrooms | apple, rosemary

roasted beets | almond, parsley, garlic

foraged lettuces | meyer lemon, olive oil

soup | green garlic & potato, olive salsa

housemade ricotta | arch cape chicory, pear, spicy garlic honey **\$13 large only**

fried

frito misto | **\$12**

oysters, meyer lemon, salami capri

french fries | **\$5**

served with aioli* and lemon

large plates

seared flat iron | greens, red chili butter, fries **\$25**

grilled sausages | rapini, borlotto beans, smoked pork broth **\$17**

risotto | nettle, fromage blanc, pecorino romano **\$19**

mahogany clams | smoked chorizo sausage, celery root, white wine, orange, garlic toast **\$19**

opnw burger | beef & salami grind, smoked provolone, butter lettuce, dijonnaise, sour pickle, potato bun **\$15**

buttermilk fried chicken sandwich | bacon, chili aioli*, butter lettuce, hot honey, potato roll **\$15 add fried egg \$2**

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

OLYMPIA PROVISIONS

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

flights *the perfect match to our curated meat experiences*

the francophile (aka traipsing through the loire) | a smoky & subtle dry brut rose, a wonderful & waxy chenin, and our favorite french red – loire cab franc 15

our italian hero | a unique northern white that is delicate and mineral driven, a red from an active volcano, the raddest most delicate red vermouth ever – bordiga rosso 15

vamos a la espana! | an exceptional dynamic cava, a briny dry sherry, a mind blowing & elegant garnacha 15

local flavor | OG biodynamic chardonnay, a wild skin fermented pinot gris, and a lovely Oregon pinot to pair perfectly with the Rosette d’Oregon 15

sherry | four exceptional sips of dry sherry 15

vermouth | ounce of each: miro reus extra seco, perucchi bianco, bordiga rosso,

wine by the glass

SPARKLING

macabeu, parellada, xarel lo | GOULART Gran Reserva Cava Penedes ES 2011 12/15

pineau d’aunis | PATRICE COLIN “Perles Grises” Loire FR 12/15

viognier, gewürztraminer, auxerrois, pinot gris | SWICK “City Pop” Skin Contact

Pet-Nat OR/WA 15/18

WHITE

muller thurgau | MANNI NOSSING “Sass Rigais” IT 2017 11/14

riesling | OVUM “Memorista” Willamette Valley OR 2018 12/15

macabeu, grenache gris + blanc | OLIVIER PITHON “Mon P’tit Pithon” Côtes

Catalanes, Roussillon FR 2018 10/13

chardonnay | THE BRICK HOUSE VINEYARDS Willamette Valley OR 2016 14/17

chenin blanc | FOURRIER LONGCHAMPS “La Croix Picot” Savennieres FR 2015 13/16

ROSÉ & A REDDISH WINE THAT IS KIND OF REALLY AN ORANGE WINE

grenache gris + noir, carignan, cinsault, mourvedre | DOMAINE DE FONTSAINTE Gris de Gris Rose Corbieres FR 2018 11/14

skin contact pinot gris | VINCENT Willamette Valley OR 2017 13/16 (reddish)

skin contact gewurztraminer | MONETBRUNO Oak Ridge Vineyard Columbia Gorge OR 2015 13/16

RED

pinot noir | HOLLORAN Willamette Valley, OR 2013 13/16

garnacha | CURII “Una Noche Y Un Dia” Alicante ES 2017 12/15

carignan, valdiquie, syrah | BROCC CELLARS “Love Red” Salono County Green Valley, CA 2018 14/17

nerello mascalese, nerello cappuccio | CALABRETTA “Cala Cala” Sicily IT 11/14

cabernet franc | CHATEAU DE BREZE “Clos Mazurique” Chinon, Loire FR 2018 11/14

grenache, syrah, carignan | DOMAIN DE LA BISCARELLE Cotes Du Rhone Villages

France 2016 12/15

cocktails

joey pickles | vodka, aria gin, miro vermut de reus, celery bitters, dill pickle, up 11

sherry & tonic | oloroso sherry, tonic, orange bitters, olive, rocks 9

cynar mule | monopolowa vodka, cynar, allspice dram, ginger syrup, lemon, rocks 10

negroni sbagliato | campari, punt e mes, sparkling wine, orange zest, rocks 9

la sueca sangria | orange wedge, rocks 9

another hero | rye whiskey, byrrh gentiane quina, averna amaro, suze, orange peel, up 12

“I cook with wine,
sometimes I even add
it to the food.”

~ W.C. Fields

sherry

manaznilla | VALDESPINO “Deliciosa” 9

fino | FERNANDO DE CASTILLA
“Antique” 11

amontillado | GRANT “La Garrocha” 9

oloroso | CESAR FLORIDO “Cruz Del
Mar” 10

beer & cider

draft | ask your server for seasonal
offerings, 16oz \$7

lager | Baerlic Brewing “Dad Beer”
16oz, OR 7

pale | Good Life “Sweet As” 12oz, OR 6

dunkel lager | Buoy 12 oz, OR 6

foeder-aged ale with strawberries |
Little Beast “Dream State” 375 ml, OR
18

tart red ale | Little Beast “Ferme
Rouge” 375 ml, OR 12

cider | Golden State “Mighty Dry”
16 oz, CA 8

cider | New West “Squeeze” raspberry
lemonaid 16 oz, OR 8

non alcoholic

mexican coke 3

diet coke 2.5

ginger lime soda 4

pineapple cinnamon soda 3.5

lurisia sparkling water (sm 3/ lg 6)

stumptown coffee 3

stumptown cold brew iced coffee 4.5

steven smith iced tea 3.5

steven smith hibiscus iced tea 3.5

steven smith tea 3

*mao feng shui, peppermint, lord bergamot,
meadow, or portland breakfast*