

# OLYMPIA PROVISIONS

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

## 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 anheim 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 homemade 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 aux truffles** | perfumed with oregon white truffle, sea salt, **OR**

**saucisson d'arles** | seasoned simply with 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

**warm sauerkraut** | \$3.5

**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

**kasekrainer** | emmentaler cheese

**smoked chorizo** | pimenton, garlic

**italian** | garlic, fennel, chili flake

### oysters & seafood

**local oysters\*** | fresh grated horseradish

\$3.5 ea.

**smoked whitefish spread** | \$5

**spanish octopus salad** | \$11

**tinned spicy sardines** | \$14

Ask us how to get a free charcuterie board by signing up for Olympia Postal Provisions

**BRUNCH** 

## 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

**beignets** | lemon curd \$7

**french fries** | \$5

all served with aioli\* & lemon

## large plates

**sweetheart ham benedict** | sweetheart ham, house-made english muffin, hollandaise, lazer potato \$15  
add dungeness crab hollandaise \$8

**cured salmon benedict** | capicola lox\*, house-made english muffin, tabasco hollandaise, lazer potato \$17  
add dungeness crab hollandaise \$8

**omelette** | foraged mushrooms, brie, oregano, crispy new potatoes \$14

**stuffed french toast** | fromage blanc, seasonal compote \$13

**kielbasa hash** | winter roots, chicories, new potato, hot pepper, poached egg \$16

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

## à la carte

**english muffin** | with jam & butter \$3

**bacon** \$6

**breakfast sausage** \$6

**ham** \$5

**2 eggs any style** \$4

**lazer potato** \$4

\*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+.

## cocktails

*olympia mary* | spicy pickled pepper-infused vodka, house mary mix, salty rim, house pickles, salami swizzle 10

*ye old pickle back* | dickel rye, house pickle juice, a draft beer 8

*brunch punch* | cynar, fresh squeezed orange juice, yellow chartreuse, sparkling wine, orange zest, rocks 9

*daisy chainsaw* | beefeater gin, aperol, honey, lemon, steven smith hibiscus tea, rocks 9

*vow of silence* | monopolowa vodka, campari, grapefruit, pineapple syrup, sparkling wine 9

*the portlander* | rye whiskey, averna amaro, curacao, cold brew, cream, rocks 10

## 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

### WHITE

*muller thurgau* | MANNI NOSSING "Sass Rigais" IT 2017 11/14

*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 OR 2015 13/16

### RED

*nerello mascalese, nerello cappuccio* | CALABRETTA "Cala Cala" Sicily IT 11/14

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

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

*garnacha* | CURII "Una Noche Y Un Dia" Alicante ES 2017 12/15

*montepulciano* | FARAONE "Le Vigne" Abruzzo IT 2013 12/15

## 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 southern white that drinks like a baby orange wine, a bold rustic red, 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, mattei rouge quinguina 15

“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* | Oregon City Brewing  
"Provisions Pilsner" 16oz, OR 7

*draft ipa* | Boneyard "RPM" 16 oz, OR 7

*lager* | Baerlic Brewing "Dad Beer"  
16oz, OR 7

*pale* | Good Life "Sweet As" 12oz, OR 6

*stout* | Sunriver Brewing "Cocoa Cow"  
16 oz, OR 10

*dunkel lager* | Buoy 12oz, OR 6

*cider* | Golden State "Mighty Dry" 16  
oz, CA 8

Clausthaler Non-Alcoholic 12 oz, DE 5

## 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*