



Appetizers

Complementary House Made Focaccia

Refills available at an additional charge

Daily Soup - 9

Warm Olives - 8

Crusty Bread & Balsamic Gastrique (V)

Smoked Trout – 15

Horseradish Aioli, Cucumber, Red Radish, 'Everything' Spice & Crispy Capers

Gochujang Glazed Pork Belly – 17

Dressed Lentils, Broccoli & Daikon Shoots

Salads

Classic Caesar - 13

Romaine Lettuce, House Made Dressing, Croutons, Bacon Lardon & Parmesan

Olive's House Salad - 12

Heirloom Greens, Raspberry Poppy Seed Vinaigrette, Pickled Red Onion, Toasted Almonds, Dried Cranberry & Herb de Provence Feta (V)

Baked Squash & Spinach – 13

Grilled Corn, Toasted Pumpkin Seeds & Honey Lime Vinaigrette (V)

Entrées

Spinach Gnudi - 29

Sweet Potato Puree, Grilled Corn, Roasted Zucchini, Tomato Jam & Parmesan Oil (V)

Spiral Raviolo – 32

Squash, Nduja, Kale, Walnut Brown Butter & Crispy Sage

Atlantic Salmon - 34

Winter Vegetable Sauté, Glazed Grainy Mustard Brussels Sprouts & Dill Cream

Chicken Supreme - 31

Guanciale Navy Beans, Roasted Broccoli, Spinach & Red Wine Jus

AAA Beef Striploin - 42

AAA Beef Tenderloin - 46

Cheddar Pommes Purée, Roasted Cremini Mushrooms, Kale & Bordelaise Sauce

Rack of Lamb - 48

Roasted Fingerling Potato, Parsnip Purée, Carrots, Pickled Turnips, Chermoula & Red Wine Jus

(V) Denotes a Vegetarian Option

Please Advise Your Server of Any Allergies

Chef Benjamin Andrew - Thank You For Your Patronage