



SNACKS

HOUSE PICKLED VEGETABLES · \$7

ROSEMARY FOCACCIA W/ CHIVE BUTTER · \$8

SAVORY HAND PIES · \$7 each

- Chana Vindaloo
- Chorizo + Chickpea Ragu
- Mushroom, Walnut, Feta and Kale
- Char Siu (Sweet Chinese BBQ Pork)

SOUP(S) OF THE MOMENT · \$11

Lentil soup with lemon, saffron and coconut cream

PLATES

HEARTY WINTER SALAD · \$21

Kale, farro, fried Brussels sprouts, roasted squash, pickled shallots, pepitas, feta, caramelized onion & maple vinaigrette (v)

FRENCH ONION GRILLED CHEESE · \$19

Grand Cru & aged cheddar cheese, French onion style caramelized onions, served with side salad (v)

STEAK & ALE PIE · \$29

Sirloin & mixed veggies with rich gravy in our house-made pastry crust, served with side salad

CHICKEN & ANDOUILLE GUMBO · \$27

Chicken and smoked sausage, Cajun roux, white rice & scallions

LOCAL MUSHROOM RISOTTO · \$28

Creamy parmesan risotto, mixed mushrooms, truffle zest (v, gf)

SHRIMP TAGLIATELLE · \$30

Homemade fresh pasta, silky lemon garlic velouté, seared shrimp

PAN-SEARED PORK CHOP · \$42

Niman Ranch pork chop, tomato-braised smoked chickpeas and chorizo, herb gremolata (gf)

SIDES

SMASHED FINGERLING POTATOES · \$10

Fried, tossed in herbs with garlic aioli (v,vgp, gf)

CRISPY BRUSSELS SPROUTS · \$9

Sweet-chili, lime, cilantro (v, gf)

TOSSED GREEN SIDE SALAD · \$5

Served with apple cider vinaigrette (vg, gf)

TREATS

OLIVER'S 'CHOCOLATE GANACHE ON A SPOON' · \$3

ROSEMARY BREAD PUDDING w/ VANILLA CUSTARD · \$11

v=vegetarian, vg=vegan, gf=gluten free, vgp=vegan possible