



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

Housemade 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