



DINNER MENU

SHAVED ASPARAGUS SALAD · Greens, rhubarb, pistachio, pecorino, lemon-thyme vinaigrette · v, gf	19
CHARRED SUMMER BARLEY SALAD · Warm barley, grilled broccolini, roasted corn, snap peas, goat cheese, toasted pepitas, crispy shallots, in a creamy cilantro-peppercorn dressing · v	23
FRENCH ONION GRILLED CHEESE · Grand Cru & aged cheddar, French onion style caramelized onions, served w/ side salad. GF bread available · v	19
ALOO GOBI CURRY · Curried potatoes and cauliflower, aromatic basmati rice · vg, gf	24
SAFFRON SEAFOOD RISOTTO · Paella-inspired creamy risotto, squid, shrimp, mussels, clams · gf	32
ELOTE GNOCCHI · Housemade gnocchi, 'Mexican street corn' sauce with queso fresco, smoked paprika, tajín · v	28
CHICKEN CHIMICHURRI · Roasted Chicken Maryland (thigh and drumstick), cilantro-parsley chimichurri, grilled broccolini, housemade baguette	30
MOM'S MEAT SAUCE · Housemade spaghetti, grass-fed beef, tomato, Italian soffritto, garlic	28

ADD PROTEIN TO ANY DISH · Sautéed Shrimp \$10 or Spiced Chicken (thigh & drumstick) \$8

SAVORY PIES

All pies served with a side salad

CHICKEN POT PIE · 28

The creamy, cozy classic in full pastry crust

STEAK & ALE PIE · 29

Sirloin, veggies & gravy in full pastry crust

SHEPHERD'S PIE · 25

Braised lamb, peas, carrots topped w/ mash

SNACKS, SIDES, SHAREABLES

SAVORY HAND PIES (rotating selection)	7 / 8	FOCACCIA w/ THYME, LEMON ZEST, FLAKY SALT	7
SOUP(S) OF THE MOMENT · cup or bowl	—	CRISPY FINGERLING POTATOES w/ garlic aioli	10
GENERAL TSO-ish CAULIFLOWER	14	HOUSE PICKLED VEGETABLES	7
SESAME-GARLIC GREEN BEANS w/ almonds	11	SIDE SALAD	5

Chef Eric Wood

—PLEASE PLACE YOUR ORDER AT THE BAR—

@oliverscatskills

3.5% discount for cash payments · v=vegetarian, vg=vegan, gf=gluten free