DINNER MENU

UPSTATE HARVEST SALAD· Baby kale, apples, candied nuts, NY aged cheddar, maple-mustard vinaigrette. (v,gf) **20**

GODDESS BOWL · Farro, beets, seasonal roasted vegetables, spiced chickpeas, green goddess dressing · v **24**

FRENCH ONION GRILLED CHEESE · Grand Cru & aged cheddar, French onion style caramelized onions, served w/ side salad · v **19**

HOUSEMADE PASTA RAGÚ · Housemade pasta, grass-fed beef, italian sausage, tomato, Italian sofrito, garlic. Served with garlic bread. **32**

WILD MUSHROOM LASAGNA · House-rolled pasta, foraged chef's mix mushrooms, kale, garlic & preserved lemon cream sauce · v **30**

CHICKEN OLIVER'S · Breaded boneless chicken thigh with mushrooms, cornichon, mustard, red wine and lemon, with a side of creamed spinach **28**

MOROCCAN TAGINE · Garam Masala-spiced eggplant, red onion and fennel served on basmati rice, with your choice of tempeh(vg) or salmon · gf **34**

BEEF & CABBAGE STEW · Slow-braised beef, cabbage, carrots and potatoes in a rich beef tomato broth, with a baguette · gf **27**

add chicken thigh or tempeh to any dish +9

SAVORY PIES

Served with a side salad

CHICKEN POT PIE · 28
The creamy, cozy classic in full housemade pastry crust

STEAK & ALE PIE · 30
choice beef, veggies & gravy in full housemade pastry crust

FISHERMAN'S PIE · 29
Seafood and smoked local trout in vegetable cream sauce, with horseradish mash

SNACKS, SIDES, SHAREABLES

HOUSE PICKLED VEGETABLES 7

SAVORY HANDPIES 8
(Rotating daily selection)

GENERAL TSO-ish CAULIFLOWER 10

ROASTED BROCCOLINI 11

HOUSE FOCACCIA 8
w/ thyme, lemon zest, flake salt

CRISPY FINGERLING POTATOES 10
w/ garlic aioli

SIDE SALAD 6

SOUP OF THE MOMENT 10

HAPPY HOUR!
Sat + Sun · 3-5pm



Any two snacks or sides · $12



Featured wine · $8

Chef Christine Campbell

–PLEASE PLACE YOUR ORDER AT THE BAR–

@oliverscatskills

Prices reflect a 3.5% cc fee; cash payments will be discounted · v=vegetarian, vg=vegan, gf=gluten free