

OLLIE IRENE

COCKTAILS

FEEL NO CHAMPAGNE 13

dry, delicate bubbly, cognac, elderflower

THE STREGA IS REAL 13

chai-infused tequila, orgeat, aperol, strega

SOMETHING WITH VODKA 12

vodka, montenegro, grapefruit, earl grey

THE AU PEAR 13

tanqueray gin, cocchi americano, sage-pear demerara

THE PERFECT PALOMA 13

cazadores reposado, house grapefruit soda, lime

CITY BIRD 14

plant'n rum, campari, pineapple, mango chai, apricot

SPORTSMAN'S SAZERAC 15

duck fat-washed bulleit rye, demerara,
peychaud's bitters, absinthe

WINES

DRY, DELICATE, GOLDEN APPLE, LIMESTONE

CRISP, BRIGHT, CITRUS, SLATE

FRESH, DELICATE, NECTARINE, GRAPEFRUIT

LUSH, WHITE PEACH, ORANGE BLOSSOM

MEDIUM BODY, HONEY, ALMOND, MINERAL

OLD VINE, MINERAL-RICH, LEMON CURD

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DRY ROSÉ, LIVELY RED FRUIT, BRIGHT

PINOT BLEND, RED CHERRY, VIOLETS

LIGHT RED, FRESH & FUNKY, DRIED CHERRY

EASY-DRINKING, SANGUINE, VIOLETS, EARTH

MED-BODY, BLACK CURRANT, PLUM, LICORICE

ROUND, RED FRUITS, PEPPER, SPICE, OAK

BIG RED, DARK FRUITS, LEATHER, TOBACCO

SPARKLING "Ortrugo" Pet-Nat, Bulli NV, Emilia-Romagna, Italy 11/42

SANCERRE Reverdy & Fils 2020, Sancerre, France 16/65

ALVARINHO Nortico 2019, Minho River, Portugal 12/40

WHITE PINOT NOIR Amity 2019, Willamette, Oregon 12/45

FALANGHINA Terradora di Paolo 2020, Campania, Italy 13/50

CHARDONNAY Dom. Perraud 2019, Mâcon-Villages, Burgundy, Fr 15/60

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ROSÉ Château Canadel 2019, Bandol, Provence, France 15/60

"PANNONICA RED" Höpler 2018, Burgenland, Austria 11/42

"DRINK ME-NAT COOL" Niepoort 2020, Bairrada, Portugal 13/50

CHIANTI, Toscolo 2019, Tuscany, Italy 11/42

CÔTES DU RHÔNE "Mon Coeur" J.L. Chave 2019, Rhône, France 14/55

BORDEAUX Ch. Lalande Mause 2016, Fronsac, Bordeaux, France 14/55

RIOJA RESERVA Muga 2017, Rioja, Spain 17/68

SMALL PLATES

PUB FRIES house mayo on the side 8

CLASSIC MUSSELS white wine, garlic, shallots, fines herbes 20

THAI CURRY MUSSELS spicy green curry with cilantro, ginger, coconut milk, lime juice 20

SHAVED FENNEL SALAD raw fennel, celery, and red onion, lemon juice, olive oil, grana 14

AUTUMN APPLE SALAD local greens, honeycrisp apples, humboldt fog, dates, celery, red onion, pecan butter 15

HAM PLATE smoked prosciutto, local lettuces, roasted hazelnuts, truffled italian cow's milk cheese, local honey 16

FETA & FLATBREAD whipped french feta, pistachios, dates, capers, spiced honey, lemon oil, house crackers 16

MUSHROOM TOAST shiitake, beech, hen of the wood & oyster mushrooms, melted taleggio, marsala, thyme 17

CHICKEN LIVER PATÉ our own mustard, pickles, & toasted baguette 15

FISH, FOWL, & MEAT

PAN-ROASTED SALMON sautéed asian greens, walnuts, preserved lemon, bagna cauda 34

CLASSIC CATFISH cornmeal-dusted filet with a tasso ham, lemon, scallion butter sauce 26

DUCK TAGLIATELLE house pasta, duck confit, butternut squash, mushrooms, cipollini onions, thyme, marsala 31

LEMON CHICKEN pan-seared chicken, preserved lemon sauce, sautéed broccoli with golden raisins & pine nuts 29

KOREAN BBQ thinly sliced beef short ribs, ginger, soy, sesame, sticky rice, house kimchee, pickled cucumbers 28

SWEETS

STICKY TOFFEE PUDDING rum-toffee sauce, pecan tuile, vanilla mascarpone cream 12

LE KIT KAT dark chocolate mousse, milk chocolate peanut butter crunch, and a shot of milk 12

FALL PUMPKIN PUDDING spiced pumpkin pudding cake with pecan tuile and toasted marshmallow ice cream 12

ICE CREAMS caramel stracciatella • mint chocolate chip • vietnamese coffee bourbon scoop 3/bowl 9/pint to-go 10

KITCHEN APPRECIATION buys a beer for all cooks & dishwashers 15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.