

OLLIE IRENE

COCKTAILS

FOX ON THE RUN rye, cocchi torino, dry curaçao, montenegro amaro 14

CRANBERRY CRUSH uncle val's botanical gin, cranberry, lillet, lemon 14

GOLDEN DELICIOUS titos, apple brandy, orchard pear, cider, spiced syrup, cremant 12

PALOMA THYME grapefruit-infused tequila, giffard passionfruit, grapefruit bubbly, lemon, thyme 11

AUTUMNAL OLD FASHIONED rye, plantation rum, pecan & macadamia liqueurs, lemon, angostura 14

WINES

DRY, ELEGANT BUBBLY, APPLE, BRIOCHE
LIGHT, CRISP, CITRUS, MOUTHWATERING
WHITE FLOWER, FLINT, LIME, MINERAL
MEDIUM BODY, ZESTY MINERALITY
FULL BODY, GOLDEN HONEYCOMB, OAK

Bailly Lapierre Crémant Réserve Brut NV, Burgundy, Fr. 12/50

Blandine Le Blanc 2018, Côtes de Gascogne, Fr. 10/42

H. Bourgeois Sancerre "Les Baronnes" 2019, Sancerre, Fr. 16/65

Terradora di Paolo Falanghina 2018, Campania, Italy 13/52

Michel Gassier "Nostre Pais" 2017, Costières de Nîmes, Fr. 12/45

ROSÉ BUBBLES, DRY, DELICATE
BRIGHT CHERRY, VIOLETS, PINOT BLEND
MEDIUM, LIVELY, BALANCED FRUIT & SPICE
FULL, SMOOTH, PLUM, LEATHER
BOLD, STRUCTURED, RIPE FRUIT, EARTH
LUSH, ELEGANT, BLACKBERRY, OAK

Naveran Brut Rosado Cava 2017, Catalonia, Spain 11/43

Höpler "Pannonica" 2016, Burgenland, Austria 10/42

Pecchenino "San Luigi" Dolcetto 2018, Piedmont, Italy 14/55

"Licence IV" Grenache 2018, Côtes du Rhône, Fr. 13/52

Cellar Cal Pla "Black Slate Porrera" 2017, Priorat, Spain 14/55

Hall Cabernet Sauvignon 2017, Napa Valley, California 18/72

SMALL PLATES

PUB FRIES house mayo on the side 8

CHICKEN LIVER PATÉ mustard, pickles, toasted baguette 14

CLASSIC MUSSELS white wine, garlic, shallots, fines herbes 18

HAM PLATE smoked prosciutto, honey butter, fried cornbread 16

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

ROASTED CAULIFLOWER tossed with almonds, golden raisins, peppadews, cilantro, coriander butter, lime 16

SUPERFOOD SALAD farro, beets, sunflower seeds, cashews, apricots, green beans, sprouts, tahini, arugula 15

APPLE SALAD honeycrisps, frisée, dates, red onion, mustard vinaigrette, goat cheese, pecan butter 15

CHARRED BRUSSELS SPROUTS spicy red miso, sesame seeds, scallions, crispy shallots 14

FISH, FOWL, & MEAT

CLASSIC CATFISH tasso ham, lemon, scallion butter 22

SEAFOOD STEW thai green curry, gulf shrimp, mussels, squid, catfish, coconut milk, ginger, lime, cilantro 32

DUCK CONFIT PASTA house egg noodles, butternut squash, braised wild mushrooms, cipolini onions, marsala 30

TAGLIATELLE BOLOGNESE fresh pasta, house fennel sausage ragu, tomato, white wine, parsley and grana 28

FLAT-TOP CHICKEN creamy tuscan white beans with tomato, fennel & local kale, grana, tapenade 28

STEAK HACHÉ AU POIVRE fingerling potatoes, salade verte, brandied peppercorn sauce 28

SWEETS

LE KIT KAT pb-milk chocolate mousse, chocolate ganache, shot of milk 10

STICKY TOFFEE PUDDING rum-toffee, pecan tuile, vanilla mascarpone cream 10

PUMPKIN DONUTS cream cheese mousse, brown sugar sauce, caramelized rice krispies 10

HOMEMADE ICE CREAMS Scoop 2.50 / Bowl 7.50 / Pint to take home 10 Ask about today's selection of flavors