

OLLIE IRENE

COCKTAILS

BASIL GIMLET gin, basil-lime cordial, fresh basil, lime 13

PIMM'S CUP pimm's no. 1, ginger-carrot juice, lemon, mint, tonic 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
AROMATIC, FLORAL, GREEN APPLE, LIME
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

Evesham Wood White 2018, Salem, Oregon 11/43

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
LIGHT, EARTHY, DRIED CHERRY, THYME
MEDIUM, LIVELY, BALANCED FRUIT & SPICE
FULL, SMOOTH, PLUM, LEATHER
LUSH, ELEGANT, BLACKBERRY, OAK

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

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

Murgo "Etna Rosso" Nerello Mascalese 2017, Sicily, Italy 13/52

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

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

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

PORK RILLETTES celery root remoulade, dill pickles, dijon mustard, toasted baguette 14

HAM PLATE smoked prosciutto, honey-roasted peanuts, endive, green beans, manchego, sherry gastrique 16

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

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

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

FISH, FOWL, & MEAT

CLASSIC CATFISH tasso ham, lemon, scallion butter 22

FLAT-TOP CHICKEN tuscan white beans, local kale, tapenade 28

"BACON AND EGGS" ricotta cavatelli, capicola, sweet potatoes, mushrooms, farm egg, garlic cream, grana 30

MERGUEZ BURGER manchego, peppers, paprika, mint, cilantro, tahini sauce, homemade yeast bun, pub fries 23

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

RED WINE-BRAISED BEEF SHOULDER celery root purée, cipolini onions, mushrooms, crunchy radish salad 28

SEARED SNAPPER sweet potato purée, roasted grapes, radicchio, pepitas, bagna càuda 34

SWEETS

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

DARK CHOCOLATE MOUSSE TART espresso shortbread crust, mint chocolate chip ice cream 10

CANDY BAR CAKE pecan cake, german buttercream, toasted pecans, nestle, chocolate stout ice cream 10

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