

OLLIE IRENE

COCKTAILS

- FEEL NO CHAMPAGNE** dry, delicate bubbly, cognac, elderflower 13
THE STREGA IS REAL chai-infused tequila, orgeat, aperol, strega 13
SOMETHING WITH VODKA vodka, montenegro, grapefruit, earl grey 12
THE AU PEAR tanqueray gin, cocchi americano, sage-pear demerara 13
CITY BIRD plantation rum, campari, pressed pineapple, mango chai, apricot 14
RUM & RYE rye, plantation oftd rum, px sherry, pecan liqueur, demerara, lemon oil 14

WINES

DRY, DELICATE, GOLDEN APPLE, LIMESTONE	SPARKLING “Ortrugo” Pet-Nat, Bulli NV, Emilia-Romagna, Italy	11/42
CRISP, BRIGHT, CITRUS, SLATE	SANCERRE Reverdy & Fils 2020, Sancerre, France	16/65
FRESH, DELICATE, NECTARINE, GRAPEFRUIT	ALVARINHO Nortico 2019, Minho River, Portugal	12/40
LUSH, WHITE PEACH, ORANGE BLOSSOM	WHITE PINOT NOIR Amity 2019, Willamette, Oregon	12/45
MEDIUM BODY, HONEY, ALMOND, MINERAL	FALANGHINA Terradora di Paolo 2020, Campania, Italy	13/50
OLD VINE, MINERAL-RICH, LEMON CURD	CHARDONNAY Dom. Perraud 2019, Mâcon-Villages, Burgundy, Fr.	15/60
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DRY ROSÉ, LIVELY RED FRUIT, CLEAN	ROSÉ VillaViva 2020, Côtes de Thau, France	10/40
PINOT BLEND, RED CHERRY, VIOLETS	“PANNONICA RED” Höpler 2018, Burgenland, Austria	11/42
LIGHT RED, FRESH & FUNKY, DRIED CHERRY	“DRINK ME-NAT COOL” Niepoort 2020, Bairrada, Portugal	13/50
EASY-DRINKING, SANGUINE, VIOLETS, EARTH	CHIANTI , Toscolo 2019, Tuscany, Italy	11/42
MED-BODY, BLACK CURRANT, PLUM, LICORICE	CÔTES DU RHÔNE “Mon Coeur” J.L. Chave 2019, Rhône, France	14/55
LUSH, ELEGANT, BLACKBERRY, OAK	CABERNET SAUVIGNON Hall 2018, Napa Valley, California	18/72
BIG RED, LEATHER, OAK, STRUCTURE	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

FETA & FLATBREAD whipped french feta, pistachios, dates, capers, spiced honey, lemon oil, house crackers 15

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

HAM PLATE smoked prosciutto, butter whipped with local honey, fried cornbread 16

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 25

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 28

KOREAN BBQ thinly sliced beef short ribs, ginger, soy, sesame, sticky rice, house kimchee, pickled cucumbers 26

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.