

OLLIE IRENE

COCKTAILS

- STAR CRUISER 75** prosecco, gin, rhubarb, pickled cherry brine 12
TATOOINE SUNSET peach-infused vodka, lillet blanc, passion-peach oleo, lemon juice, fresh thyme 12
GREEN LIGHTSABER hendrick's gin, fresh cucumber juice, carpano blanco, ginger, lemon, orange oil 13
CLOUD CITY COCKTAIL blanco tequila, watermelon, montenegro, elderflower, guava oleo, lime, mint 13
ROGUE ONE barbarcourt 8 yr rum, giffard banane, amaretto, spiced syrup, lemon 14
JEDI MIND TRICK rye, dolin dry, luxardo maraschino, montenegro amaro 14

WINES

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| DRY, FINE BUBBLES, CITRUS, APPLE, TOAST BRIGHT ACIDITY, CITRUS, PEAR, MINERAL CRISP, BRIGHT, LIME, SLATE FRESH, DELICATE, NECTARINE, GRAPEFRUIT MEDIUM BODY, HONEY, ALMOND, MINERAL FULL, CLASSIC, LEMON CURD, LIGHT OAK | PROSECCO BRUT , Cantina Ostro, Friuli, Italy 11/42 GRÜNER VELTLINER , Leth 2019, Wagram, Austria 10/40 SANCERRE , Reverdy & Fils 2019, Sancerre, France 16/65 ALVARINHO , Nortico 2019, Minho River, Portugal 10/40 FALANGHINA , Terradora di Paolo 2020, Campania, Italy 12/50 CHARDONNAY "Novellum," Lafage 2019, Roussillon, France 12/50 |
| DRY ROSÉ, LIVELY RED FRUIT, CLEAN PINOT BLEND, RED CHERRY, VIOLETS FRESH, FUNKY, FLORAL, EARTH, CURRANTS MED-BODY, CHERRY, LICORICE, SPICE FULL, SMOOTH, PLUM, LEATHER LUSH, ELEGANT, BLACKBERRY, OAK BIG RED, LEATHER, OAK, STRUCTURE | ROSÉ , VillaViva 2019, Côtes de Thau, France 10/40 "PANNONICA RED," Höpler 2018, Burgenland, Austria 11/42 "DRINK ME-NAT COOL," Niepoort 2019, Bairrada, Portugal 13/52 BARBERA D'ALBA "Serra," Paitin 2018, Piedmont, Italy 12/50 CÔTES DU RHÔNE "Licence IV," 2018, Côtes du Rhône, France 13/52 CABERNET SAUVIGNON , Hall 2017, Napa Valley, California 18/72 RIOJA RESERVA , Muga 2017, Rioja, Spain 17/68 |

SMALL PLATES

- PUB FRIES** house mayo on the side 8
BOWL OF MUSSELS white wine, garlic, shallots, fines herbes 18
HOUSE SAUSAGE homemade fennel sausage, sweet & sour onions, garlic toast 12
FENNEL SALAD shaved raw fennel, celery, and red onion, lemon juice, olive oil, grana 14
THAI-INSPIRED WATERMELON SALAD ginger-lime vinaigrette, thai chili and basil, mint, cilantro, peanuts 15
TOMATO SALAD local cherry tomatoes, cucumbers, capers, red onion, celery, sherry vinaigrette, basil, parsley 16
FETA & FLATBREAD whipped french feta, pistachios, dates, capers, spiced honey, lemon oil, house crackers 15
PAN-ROASTED OKRA spicy red miso sauce, sesame seeds, scallions, crispy shallots 14
CHICKEN LIVER PATÉ our own mustard, pickles, & toasted baguette 15

FISH, FOWL, & MEAT

- CLASSIC CATFISH** tasso ham, lemon, scallion butter 25
SEARED GROUPE charred eggplant purée, tomato coriander vinaigrette, olive tapenade, basil oil 36
FLAT-TOP CHICKEN creamed summer corn with melted leeks and house bacon, salsa verde, house jus 28
KOREAN BBQ beef short ribs, ginger, soy, sesame, sticky rice, house kimchee, pickled cucumbers 26
RICOTTA CAVATELLI fresh pasta, gulf shrimp, acqua pazza, cerignola olives, basil, parsley 30
HOUSEMADE PAPPARDELLE local chantarelles, corn, marsala, parsley, fresh thyme, grana 28

SWEETS

- STICKY TOFFEE PUDDING** traditional english dessert, rum-toffee, pecan tuile, vanilla mascarpone cream 11
CAMPFIRE S'MORES PARIS-BREST choux pastry, toasted marshmallow cream, chocolate ganache, graham cracker crumb, smoky bourbon caramel 11
PEACH CAKE vanilla buttermilk sponge cake, mascarpone buttercream, peach jam, brown sugar crumb, buttermilk ice cream 11
OUR ICE CREAMS • scoop 2.50 / bowl 7.50 / to-go pint 10
Chocolate Chip Cherry Cheesecake • Mint Chocolate Chip • Vietnamese Coffee Bourbon
KITCHEN APPRECIATION buys a beer for all behind-the-scenes staff 15