

OLLIE IRENE

COCKTAILS

- PICKLED CHERRY LIME RICKEY** gin, our pickled cherry brine, muddled lime 12
GOLDEN DELICIOUS tito's vodka, apple brandy, orchard pear, cider, spiced syrup, cremant 12
ROSITA herradura reposado, aperol, carpano antica, gran classico, orange bitters 13
FOX ON THE RUN rye, cocchi torino, dry curaçao, montenegro amaro 14
PEACEMAKER old forester, montenegro, ginger-cello, lemon oil 14

WINES

DRY, ELEGANT BUBBLY, APPLE, BRIOCHE	Bailly Lapierre Crémant Réserve Brut NV, Burgundy, France	12/50
LIGHT, CRISP, CITRUS, MOUTHWATERING	Blandine Le Blanc 2018, Côtes de Gascogne, France	10/42
WHITE FLOWER, FLINT, LIME, MINERAL	H. Bourgeois Sancerre "Les Baronnes" 2019, Sancerre, France	16/65
MEDIUM BODY, ZESTY MINERALITY	Terradora di Paolo Falanghina 2018, Campania, Italy	13/52
FULL BODY, GOLDEN HONEYCOMB, OAK	Michel Gassier "Nostre Pais" 2017, Costières de Nîmes, France	12/45
ROSÉ BUBBLES, DRY, DELICATE	Naveran Brut Rosado Cava 2017, Catalonia, Spain	11/43
BRIGHT CHERRY, VIOLETS, PINOT BLEND	Höpler "Pannonica" 2016, Burgenland, Austria	10/42
MEDIUM, LIVELY, BALANCED FRUIT & SPICE	Pecchenino "San Luigi" Dolcetto 2018, Piedmont, Italy	14/55
FULL, SMOOTH, PLUM, LEATHER	"Licence IV" Grenache 2018, Côtes du Rhône, France	13/52
BOLD, STRUCTURED, RIPE FRUIT, EARTH	Cellar Cal Pla "Black Slate Porrera" 2017, Priorat, Spain	14/55
LUSH, ELEGANT, BLACKBERRY, OAK	Hall Cabernet Sauvignon 2017, Napa Valley, California	18/72

SMALL PLATES

- BOWL OF MUSSELS** white wine, garlic, shallots, fines herbes 18
BOUDIN BALLS house fermented yellow mustard and our pickles 12
CHARRED BRUSSELS SPROUTS spicy red miso, sesame seeds, scallions, crispy shallots 14
TUNA TARTARE avocado, radish, lime, coconut milk, peanuts, serrano chile, yucca chips 15
CRUNCHY SALAD beets, apple, turnip, radish, cabbage, celery, greens, idiazabal, sherry vinaigrette 12
FETA & FLATBREAD whipped french feta, pistachios, dates, capers, spiced honey, lemon oil, coriander crackers 15
FENNEL SALAD shaved raw fennel, celery, and red onion, lemon juice, olive oil, grana 14
CHICKEN LIVER PATÉ mustard, pickles, toasted baguette 14
PUB FRIES house mayo on the side 8

FISH, FOWL, & MEAT

- CLASSIC CATFISH** tasso ham, lemon, scallion butter 22
MUSHROOM PASTA fresh noodles, hen of the woods, beech, shiitake, marsala, thyme & grana 26
RICOTTA GNOCCHI red wine braised beef, parsnips, butternut squash, fresh thyme, lemon oil, parsley 28
TAGLIATELLE BOLOGNESE fresh pasta, house fennel sausage ragu, tomato, white wine, parsley and grana 28
SEARED TUNA artichoke tomato saffron cous cous, white wine, olives, capers, mint, preserved lemon, pistachios 34
LEMON CHICKEN sauteed chicken breast, lemon-butter white wine sauce, broccoli rabe, pine nuts, golden raisins 28
KOREAN BBQ beef short ribs marinated in ginger, soy, and sesame, sticky rice, house kimchee, pickled cucumbers 26

SWEETS

- DACQUOISE** layers of chocolate hazelnut meringue, chocolate mousse, choc-hazelnut spread, chantilly, cappuccino sauce 10
WHITE CHOCOLATE CHEESECAKE vanilla shortbread crust, white chocolate ganache, fresh cherry sauce 10
STICKY TOFFEE PUDDING rum-toffee, pecan tuile, vanilla mascarpone cream 10
OUR ICE CREAMS Lemon Meringue Pie • Vietnamese Coffee-Bourbon • Mint Chocolate Chip • scoop 2.5/bowl 7.5/pint 10