

OLLIE IRENE

COCKTAILS

- STAR CRUISER 75** prosecco, gin, rhubarb, pickled cherry brine 12
CLOUD CITY COCKTAIL blanco tequila, watermelon, montenegro, elderflower, guava oleo, lime, mint 13
THAI FIGHTER grapefruit-infused vodka, our ginger-cello, coconut milk, lemon, thai basil 12
ROGUE ONE barbarcourt 8 yr rum, giffard banane, amaretto, spiced syrup, lemon 14
JEDI MIND TRICK rye, dolin dry, luxardo maraschino, montenegro 14

WINES

DRY, FINE BUBBLES, CITRUS, APPLE, TOAST	<i>Prosecco Brut</i> , Cantina Ostro, Friuli, Italy	11/42
BRIGHT ACIDITY, CITRUS, PEAR, MINERAL	<i>Grüner Veltliner</i> , Leth 2019, Wagram, Austria	10/40
CRISP, BRIGHT, LIME, SLATE	<i>Sancerre</i> , Reverdy & Fils 2019, Sancerre, France	16/65
FRESH, DELICATE, NECTARINE, GRAPEFRUIT	<i>Alvarinho</i> , Nortico 2019, Minho River, Portugal	10/40
MEDIUM BODY, HONEY, ALMOND, MINERALITY	<i>Falanghina</i> , Terradora di Paolo 2020, Campania, Italy	12/50
FULL, CLASSIC, LEMON CURD, LIGHT OAK	<i>Chardonnay</i> "Novellum," Lafage 2019, Roussillon, France	12/50
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DRY ROSÉ, LIVELY RED FRUIT, CLEAN	<i>Rosé</i> , VillaViva 2019, Côtes de Thau, France	10/40
PINOT BLEND, RED CHERRY, VIOLETS	<i>"Pannonica Red,"</i> Höpler 2018, Burgenland, Austria	11/42
FUN, FUNKY, EARTHY, CURRANTS	<i>"Drink Me-Nat Cool,"</i> Niepoort 2019, Bairrada, Portugal	13/52
MED-BODY, CHERRY, LICORICE, SPICE	<i>Barbera d'Alba</i> "Serra," Paitin 2018, Piedmont, Italy	12/50
FULL, SMOOTH, PLUM, LEATHER	<i>Côtes du Rhône</i> "Licence IV," 2018, Côtes du Rhône, France	13/52
LUSH, ELEGANT, BLACKBERRY, OAK	<i>Cabernet Sauvignon</i> , Hall 2017, Napa Valley, California	18/72
BIG RED, LEATHER, OAK, STRUCTURE	<i>Rioja Reserva</i> , 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
Charred Okra spicy red miso sauce, sesame seeds, scallions, crispy shallots 14
Fennel Salad shaved raw fennel, celery, and red onion, lemon juice, olive oil, grana 14
Peach Salad chilton county peaches, arugula, ricotta salata, shaved red onion, honey-lime vinaigrette 15
Tomato Toast oven-dried tomatoes, housemade ricotta, basil oil, sherry vinegar, garlic-rubbed baguette 14
Thai-Inspired Watermelon Salad ginger-lime vinaigrette, thai chili and basil, mint, cilantro, peanuts 15
Feta & Flatbread whipped french feta, pistachios, dates, capers, spiced honey, lemon oil, house crackers 15
Chicken Liver Paté our own mustard, pickles, & toasted baguette 15

FISH, FOWL, & MEAT

- Classic Catfish** tasso ham, lemon, scallion butter 25
Seared Sea Scallops field peas, sweet corn, sungolds, corn purée, salsa verde 34
Ricotta Cavatelli fresh pasta, gulf shrimp, acqua pazza, cerignola olives, basil, parsley 30
Lemon Chicken sauteed chicken breast, lemon white wine sauce, zephyr squash and cherry tomatoes 29
Korean BBQ beef short ribs, ginger, soy, sesame, sticky rice, house kimchee, pickled cucumbers 26
Prime Sirloin crispy shoestring fries, local peaches with belgian endive, horseradish sauce 34

SWEETS

- Our Ice Creams • 2.5 scoop/7.5 bowl/10 pint**
Chocolate PB Cookie Crunch • Vietnamese Coffee Bourbon • Mint Chocolate Chip • Toasted Almond
Le Kit Kat dark chocolate mousse and milk chocolate peanut butter crunch layers, with a shot of milk 11
Peaches & Cream Tart brown butter shortbread, country cream mousse, peach jam, marinated peaches 11
Sticky Toffee Pudding traditional english dessert, rum-toffee, pecan tuile, vanilla mascarpone cream 11
Kitchen Appreciation buys a beer for all behind-the-scenes staff 15