

# OLLIE IRENE

## COCKTAILS

- CRANBERRY CRUSH** *uncle val's botanical gin, cranberry splash, lillet blanc, lemon* 14  
**GOLDEN DELICIOUS** *tito's vodka, apple brandy, orchard pear, cider, spiced syrup, cremant* 12  
**ROSITA'S RIPPED** *herradura reposado, aperol, carpano antica, gran classico, orange bitters* 13  
**HOLIDAY OLD FASHIONED** *rye, plantation rum, pecan liqueur, lemon, angostura* 14  
**FOX ON THE RUN** *rye, cocchi torino, dry curaçao, montenegro amaro* 14

## WINES

DRY, ELEGANT BUBBLY, APPLE, BRIOCHE  
LIGHT, CRISP, CITRUS, MOUTHWATERING  
WHITE FLOWER, FLINT, LIME, MINERAL  
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  
**H. Bourgeois Sancerre "Les Baronnes"** 2019, Sancerre, Fr. 16/65  
**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  
MEDIUM, LIVELY, BALANCED FRUIT & SPICE  
FULL, SMOOTH, PLUM, LEATHER  
BOLD, STRUCTURED, RIPE FRUIT, EARTH  
LUSH, ELEGANT, BLACKBERRY, OAK

**Naveran Brut Rosado Cava** 2017, Catalonia, Spain 11/43  
**Höpler "Pannonica"** 2016, Burgenland, Austria 10/42  
**Pecchenino "San Luigi" Dolcetto** 2018, Piedmont, Italy 14/55  
**"Licence IV" Grenache** 2018, Côtes du Rhône, Fr. 13/52  
**Cellar Cal Pla "Black Slate Porrera"** 2017, Priorat, Spain 14/55  
**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

**HAM PLATE** *smoked prosciutto, honey butter, fried cornbread* 16

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

**ROASTED CAULIFLOWER** *tossed with almonds, golden raisins, peppadews, cilantro, coriander butter, lime* 16

**WARM HEIRLOOM RADICCHIO SALAD** *pancetta, shrimp, butternut, fingerlings, radish, mustard vinaigrette* 16

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

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

## FISH, FOWL, & MEAT

**CLASSIC CATFISH** *tasso ham, lemon, scallion butter* 22

**OVEN-ROASTED GROUPER** *olives, oranges, sunchokes, hearts of palm, cauliflower purée, citrus emulsion* 34

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

**DUCK CONFIT PASTA** *house egg noodles, butternut squash, wild mushrooms, cipollini onions, marsala* 30

**FLAT-TOP CHICKEN** *creamy tuscan white beans with tomato, fennel & local kale, grana, tapenade* 28

**SEARED NEW YORK STRIP** *potato purée, local lettuces, brandied peppercorn sauce, onion rings* 36

## SWEETS

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

**ICE CREAM SAMMY** *chocolate-stout ice cream, gingerbread brownies, candied ginger, cacao nibs, butterscotch* 10

**VANILLA BEAN TART** *orange pâte sucrée, vanilla-anise-cinnamon custard, pistachios, cranberry-port sorbet* 10

**HOMEMADE ICE CREAMS** Scoop 2.50 / Bowl 7.50 / Pint to take home 10