

# OLLIE IRENE

## COCKTAILS

- ENDLESS SUMMER BASIL GIMLET** gin, basil-lime cordial, fresh basil, lime 13  
**JUICED-UP PIMM'S CUP** pimm's no. 1, ginger-carrot juice, lemon, mint, tonic 12  
**PALOMA THYME** grapefruit-infused tequila, giffard passionfruit, grapefruit bubbly, lemon, thyme 11  
**AUTUMNAL OLD FASHIONED** rye, plantation rum, pecan & macadamia liqueurs, lemon, angostura 14

## WINES

DRY, ELEGANT BUBBLY, APPLE, BRIOCHE  
LIGHT, CRISP, CITRUS, MOUTHWATERING  
AROMATIC, FLORAL, GREEN APPLE, LIME  
REFRESHING, CHAMOMILE, HONEYSUCKLE  
MEDIUM BODY, ZESTY MINERALITY  
FULL BODY, GOLDEN HONEYCOMB, OAK

ROSÉ BUBBLES, DRY, DELICATE  
BRIGHT CHERRY, VIOLETS, PINOT BLEND  
LIGHT, EARTHY, DRIED CHERRY, THYME  
MEDIUM, LIVELY, BALANCED FRUIT & SPICE  
FULL, SMOOTH, PLUM, LEATHER  
LUSH, ELEGANT, BLACKBERRY, OAK

**Bailly Lapierre Crémant Réserve Brut NV**, Burgundy, Fr. 12/50  
**Blandine Le Blanc** 2018, Côtes de Gascogne, Fr. 10/42  
**Evesham Wood White** 2018, Salem, Oregon 11/43  
**Storm Point Chenin Blanc** 2018, Swartland, S.Africa 10/42  
**Terradora di Paolo Falanghina** 2018, Campania, Italy 13/52  
**Michel Gassier "Nostre Pais"** 2017, Costières de Nîmes, Fr. 12/45

**Naveran Brut Rosado Cava** 2017, Catalonia, Spain 11/43  
**Höpler "Pannonica"** 2016, Burgenland, Austria 10/42  
**Murgo "Etna Rosso" Nerello Mascalese** 2017, Sicily, Italy 13/52  
**Pecchenino "San Luigi" Dolcetto** 2018, Piedmont, Italy 14/55  
**"Licence IV" Grenache** 2018, Côtes du Rhône, Fr. 13/52  
**Hall Cabernet Sauvignon** 2017, Napa Valley, California 18/72

## SMALL PLATES

**PUB FRIES** house mayo on the side 8

**CLASSIC MUSSELS** white wine, garlic, shallots, fines herbes 18

**CHICKEN LIVER PATÉ** house yellow mustard, pickled cherries, toasted baguette 14

**HAM PLATE** smoked prosciutto, honey-roasted peanuts, endive, green beans, manchego, sherry gastrique 16

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

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

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

## FISH, FOWL, & MEAT

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

**FLAT-TOP CHICKEN** farro and field pea hoppin' john, tapenade jus, crispy parmesan squash 28

**MERGUEZ BURGER** manchego, peppers, paprika, mint, cilantro, tahini sauce, homemade yeast bun, pub fries 23

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

**RED WINE-BRAISED BEEF SHOULDER** celery root purée, cipolini onions, mushrooms, crunchy radish salad 28

**SEARED SNAPPER** sweet potato purée, roasted grapes, radicchio, pepitas, bagna càuda 34

## SWEETS

**DARK CHOCOLATE MOUSSE TART** espresso shortbread crust, mint chocolate chip ice cream 10

**PEANUT BUTTER LAYER CAKE** pb buttercream, peanut honeycomb, honey-roasted peanuts, malted anglaise 10

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

**HOMEMADE ICE CREAMS** Scoop 2.50 / Bowl 7.50 / Pint to take home 10 Ask about today's selection of flavors