

# OLLIE IRENE

## COCKTAILS

**NEWTON'S APPLE** *apple infused vodka, laird's applejack, blanco vermouth, allspice dram, orange oil* 12

**PALOMA THYME** *grapefruit-infused tequila, giffard passionfruit, grapefruit bubbly, lemon, thyme* 11

**THE GIN-CIDENT** *uncle val's botanical, licor strega, lillet blanc, lemon oil* 14

**AUTUMNAL OLD FASHIONED** *rye, plantation rum, pecan & macadamia liqueurs, lemon, angostura* 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

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

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

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

**SUPERFOOD SALAD** *farro, beets, sunflower seeds, cashews, apricots, green beans, sprouts, tahini, arugula* 15

**FALL 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

**SEARED SEA SCALLOPS** *celery root purée, braised fennel, brussels sprouts, sherry beet sauce* 32

**"BACON AND EGGS"** *ricotta cavatelli, pancetta, butternut, mushrooms, farm egg, garlic cream, grana* 28

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

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

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

**STEAK HACHÉ AU POIVRE** *fingerling potatoes, salade verte, brandied peppercorn sauce* 28

## SWEETS

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

**PUMPKIN DONUTS** *cream cheese mousse, brown sugar sauce, caramelized rice krispies* 10

**SWEET N SALTY BAR** *nutty shortbread, dulce de leche, ganache, salted caramel popcorn, amaretto ice cream* 10

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