

OLLIE IRENE

No. 75 CHURCH

OLLIEIRENE.COM

205.769.6034

COCKTAILS

- The Kids are in Bed** rum, watermelon, lime, zucca, chili-lime bitters, pickled cherry brine 12
Whiskey To-GoGo old forester bourbon, pineapple, demerara, banane du brasil, allspice 12
Endless Summer Basil Gimlet gin, basil-lime cordial, fresh basil & lime 12
Mi Primo, Vinny tequila, aperol, grapefruit, lime, tamarind, hops 12

WINES

- | | |
|---|--|
| Light, Crisp, Citrus, Mouthwatering | <i>Blandine Le Blanc</i> 2018, Côtes de Gascogne, France 10/42 |
| Aromatic, Floral, Green Apple | <i>Evesham Wood "Blanc du Puits Sec"</i> 2018, Salem, Oregon 11/43 |
| Refreshing, Chamomile, Honeysuckle | <i>Storm Point Chenin Blanc</i> 2018, Swartland, S.Africa 10/42 |
| Medium Body, Zesty, Minerality | <i>Terradora di Paolo Falanghina</i> 2018, Campania, Italy 13/52 |
| Full Body, Golden Honeycomb, Oak | <i>Michel Gassier "Nostre Pais"</i> 2013, Costieres de Nimes, Fra. 12/45 |
| Rosé, Clean, Dry, Fresh, Crisp | <i>French Rosé of the Day!</i> 11/43 |
| Bright Cherry, Violets, Vivacious Pinot | <i>Höpler "Pannonica"</i> 2015, Burgenland, Austria 10/42 |
| Light Earthy, Dried Cherry, Thyme | <i>Murgo "Etna Rosso" Nerello Mascalese</i> 2017, Sicily, Italy 13/52 |
| Medium, Lively, Balanced Fruit & Spice | <i>Pecchenino "San Luigi" Dolcetto</i> 2017, Piedmont, Italy 14/55 |
| Full, Smooth, Plum, Leather | <i>"Licence IV" Grenache</i> 2017, Côtes du Rhône, France 13/52 |
| Lush, Elegant, Blackberry, Oak | <i>Hall Cabernet Sauvignon</i> 2016, Napa Valley, California 18/72 |

SMALL PLATES

- Pub Fries** house mayo on the side 8
Chicken Liver Paté house yellow mustard, pickled cherries, toasted baguette 14
House Graylax cured salmon with lemon oil, dill, capers, chive crème fraîche, caraway crackers 18
Tomato Salad heirloom tomatoes, cucumbers, capers, red onion, celery, sherry vinaigrette, basil, parsley 14
Watermelon Salad crumbled french feta, honey-lime vinaigrette, red chili flakes, mint 14
Charred Okra spicy red miso, sesame seeds, scallions, crispy shallots 14
Classic Mussels white wine, garlic, shallots, fines herbes 18

FISH, FOWL, & MEAT

- Classic Catfish** tasso ham, lemon, scallion butter 22
Seared Tuna bulgur, cucumber, tomatoes, preserved lemon, mint, charred eggplant purée 32
Merguez Burger manchego, peppers, paprika, mint, cilantro, tahini sauce, homemade yeast bun, pub fries 23
Summer Tagliatelle sweet corn, summer squash, field peas, cherry tomatoes, grana 28
Flat Top Chicken farro & field pea hoppin' john, squash parmesan, tapenade jus 28

Friday Night Only - Whole Chicken Dinner for Two (Pre-Order by Wednesday Night) 65
fresh, organic, free-range bird, brined & roasted, seasonal side and salad

SWEETS

- Buttermilk Peach Cake** vanilla buttermilk cake layered with fresh peach jam & mascarpone buttercream 10
Sticky Toffee Pudding rum-toffee, pecan tuile & vanilla mascarpone cream 10
Homemade Ice Cream by the Scoop 2.50, Bowl 7.50, or Pint 10 Ask about today's flavors