

OLLIE IRENE

WINES BY THE BOTTLE TO GO

DRY, ELEGANT BUBBLY, APPLE, BRIOCHE	<i>Bailly Lapierre Crémant Réserve Brut</i> NV, Burgundy, Fr.	36
LIGHT, CRISP, CITRUS, MOUTHWATERING	<i>Blandine Le Blanc</i> 2018, Côtes de Gascogne, Fr.	25
WHITE FLOWER, FLINT, LIME, MINERAL	<i>H. Bourgeois Sancerre "Les Baronnes"</i> 2019, Sancerre, Fr.	47
MEDIUM BODY, ZESTY MINERALITY	<i>Terradora di Paolo Falanghina</i> 2018, Campania, Italy	32
FULL BODY, GOLDEN HONEYCOMB, OAK	<i>Michel Gassier "Nostre Pais"</i> 2017, Costières de Nîmes, Fr.	36
ROSÉ BUBBLES, DRY, DELICATE	<i>Naveran Brut Rosado Cava</i> 2017, Catalonia, Spain	28
BRIGHT CHERRY, VIOLETS, PINOT BLEND	<i>Höpler "Pannonica"</i> 2016, Burgenland, Austria	20
MEDIUM, LIVELY, BALANCED FRUIT & SPICE	<i>Pecchenino "San Luigi" Dolcetto</i> 2018, Piedmont, Italy	37
FULL, SMOOTH, PLUM, LEATHER	<i>"Licence IV" Grenache</i> 2018, Côtes du Rhône, Fr.	38
BOLD, STRUCTURED, RIPE FRUIT, EARTH	<i>Cellar Cal Pla "Black Slate Porrera"</i> 2017, Priorat, Spain	38
LUSH, ELEGANT, BLACKBERRY, OAK	<i>Hall Cabernet Sauvignon</i> 2017, Napa Valley, California	63

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
PORK CONFIT TERRINE mustard, celery root slaw, pickles, toasted baguette	14
ROASTED BEETS sherry vinegar gastrique, bleu cheese, candied pecans, chives	12
CHARRED BRUSSELS SPROUTS spicy red miso, sesame seeds, scallions, crispy shallots	14
FENNEL SALAD shaved raw fennel, celery, and red onion, lemon juice, olive oil, grana	14
IRELAND FARMS SALAD speckled romaine, purple daikon radish, shaved grana, croutons, lemon vinaigrette	12

FISH, FOWL, & MEAT

CLASSIC CATFISH tasso ham, lemon, scallion butter	22
OVEN-ROASTED SNAPPER olives, oranges, sunchokes, hearts of palm, celery root purée, citrus emulsion	34
TAGLIATELLE BOLOGNESE fresh pasta, house fennel sausage ragu, tomato, white wine, parsley and grana	28
KOREAN BBQ short ribs marinated in ginger, soy, and sesame, sticky rice, house kimchee, pickled cucumbers	26
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

SWEETS

FLOURLESS CHOCOLATE-BOURBON TORTE coffee anglaise, chantilly cream	10
STICKY TOFFEE PUDDING rum-toffee, pecan tuile, vanilla mascarpone cream	10
BLOOD ORANGE POSSET delicate blood orange custard, aperol curd, toasted pistachios, candied orange-pistachio biscotti	10
HOMEMADE ICE CREAMS Mint Chocolate Chip/Cranberry-Port Sorbet/Vietnamese Coffee-Bourbon	By the Pint 10