

DINNER

a vibrant neighborhood brasserie

Winter

Olin

DAILY BREAD SELECTION

Sourdough | sea salt | whipped strawberry-rosemary butter 8

- SMALL PLATES -

East coast oysters gin-peppercorn mignonette 6ea 12ea	19 38
Wild mushroom pate red onion chutney grapes rustic sourdough	15
Whipped ricotta shallot-date-grape relish date syrup grilled bread	16
Seasonal soup chef's seasonal inspiration	9
Beef tartare salsa macha creamy egg yolk salt & vinegar chips	22
Arugula salad fennel apple parmesan almonds tarragon shallot vinaigrette	16
Feta wontons (6) hot honey lemon preserve pepper relish	12
Beet salad butter lettuce yogurt cranberries citrus dressing	16
Potatoes & artichokes ‘bravas’ harissa black garlic aioli	16
Wild mushroom risotto foraged mushrooms parmesan basil	22
Jumbo lump crab cakes pickled tomatoes basil pistou remoulade	23
Lamb meatballs (4) white bean hummus lemon oil sumac pita	18

- CHEESE -

Artisan Cheese Board

Point Reyes Toma Truffle with Italian truffles from Sonoma Co
Old Croc Grand Reserve Australia aged two year sharp cheddar
Red Dragon Welsh cheddar blended with wholegrain mustard seeds and Welsh ale
fig jam candied nuts medjool dates savory seed crackers
22.5

- HOUSE COCKTAILS -

Pineapple Solstice blanco tequila dry curacao pineapple citrus soda	16
Holly & Pear Royale elderflower liqueur spiced pear prosecco citrus	16
Cold Bloom citadelle gin cranberry gin liqueur cranberry shrub	16
Ol-In-Fashioned elijah craig bourbon lapsang agave angostura bitters	18

- LARGE PLATES -

(v) Pumpkin Gnocchi roasted squash almonds vegan ‘brown butter’	25
Chicken milanese artichoke grilled radicchio caper-raisin relish	36
Tiger prawn cavatelli chorizo calabrian chili white wine reduction	39
Branzino tahini yogurt fennel citrus fresh herbs kale chips	39
Pork chop cranberry relish smokey greens pearl onions almonds	43
Olin burger caramelized onion boursin & american dijonnaise frites add bacon	23 6
Twin Boar Shank mustard glaze horseradish celery root arugula	40
Short rib whipped potatoes boursin cheese pastry rapini	43
Steak frites Angus NY strip salsa verde herb butter frites	49

-DESSERTS-

Espresso creme brulee chantilly cream berries	12
Flourless chocolate cake traverse city cherries vanilla bean ice cream	13
Waffle & french toast bread pudding milk chocolate traverse city cherries bourbon ice cream	12

Espresso martini | tito’s vodka | coffee liqueur | demerara | cold brew 16

we kindly ask that you are aware of your dining time so that others guests may dine with us on time.
a 20% service charge will be added to parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness

WINES BY THE GLASS

-sparkling-

Tommaso Gambino Brut Cuvee	13 39
Costiguole D’asti Italy	
Tirriddis House Gris	14 42
Columbia Valley Washington	
Scarpetta Rosé	14 42
Prosecco Italy	

-white wine-

2020 Artesa Caneros Chardonnay	15 52
Napa CA	
2021 Clarendelle Bordeaux Blanc	16 54
Semillon Sauvignon blanc Bordeaux France	
2022 Quinta Do Paral Estate Branco	14 46
Arinto Vermentino Vidigueira Portugal	
2023 Amisfield	14 48
Sauvignon Blanc Central Otago New Zealand	
2024 Coto de Gomariz X Albarino	16 55
Ribeiro Galicia Spian	

-rose-

2024 Landhaus Mayer Rose	16 54
Zweilgelt Lower Austria	

-red wine-

2021 Starmont Vineyards Pinot Noir	14 45
Caneros California	
2021 Font du Loup Cotes du Rhone	15 55
grenache syrah Rhone Valley France	
2022 Quinta Do Paral Estate Tinto	14 46
Alentejo Vidigueira Portugal	
2023 Baca Cabernet Sauvignon	17 62
Napa Valley California	

-wine feature-

2022 Black Stallion Gaspere Vineyard
Cabernet Sauvignon | Napa Valley | CA

From the rolling hills of the Oak Knoll District,
renowned winemaker Ralf Holdenried brings an outstanding
lush red wine wine highlighted by aromas of dark berries,
spice and a flavors of currants and cedar

105

WINES BY THE BOTTLE

-champagne | sparkling-

Duval-Leroy Brut NV	98
Champagne France	
Nicolas Feuillate Brut NV	105
Champagne France	
Laurent-Perrier Brut Cuvée Rosé NV	175
Champagne France	

-rose-

2024 Matthiasson	58
Yolo County CA	

-white-

2024 Vertigo Mosel Riesling	45
Riesling Mosel Germany	
2023 Domaine des Aubuisieres	48
Vouvray Loire Valley France	
2023 Formentini Pinot Grigio	52
Collio Italy	
2022 Anne Amie	52
Pinot Gris Willamette Valley OR	
2022 Domaine Passy le Clou Petit Chablis	65
Chardonnay Chablis France	

-red-

2022 Lemelson Vineyards Thea’s selection	67
Pinot Noir Willamette valley WA	
2022 Sardon Tempranillo	45
Castilla Y Leon Spain	
2021 Meerlust	50
Red Blend Stellenbosch South Africa	
2023 Catena Malbec	48
Mendoza Argentina	
2022 Clos Berenguer Clos de Tafall Priorat	60
Granache Syrah Taragona Spain	
2022 Thurston Wolfe ‘The Teacher’	65
Cabernet Sauvignon Horse Heaven Hills WA	
2021 Herman Story ‘Nuts & Bolts’ Syrah	145
Cabernet Sauvignon Horse Heaven Hills WA	
2018 Le Puy Rolland Chateauneuf-Du-Pape	155
Grenache Rhone, France	
2019 ‘1886’ Ehlers Estate	195
Cabernet Sauvignon Napa Valley CA	

-BEER | SELTZER-

-drafts-

Ore Dock American Porter MI	8
Yuengling Lager PA	8
Alaskan Brewing Co Amber Ale AK	8
Modelo Negra Lager MEX	7

-bottles | cans-

Miller High Life	5
Modelo Especial	6
Short’s local light	7
Old Nation M-43	9
Czechvar lager	7
Long Road Cinnamon-Pear vodka soda	6

-Non Alcoholic-

-mocktails-

Strawberry Fizz strawberry lemon soda	12
Cranberry fizz cranberry shrub lemon soda	12
Aperol Spritz Spritz Del Conte soda	14

-na wine/beer-

Catena domaine EdeM sparkling rose	13
Bero Hazy IPA	7
Bero Noon Wheat	7

-n/a-

Saratoga still water 750ml	8
Saratoga sparkling water 750ml	8
coke diet coke sprite ginger ale	3.5
iced tea lemonade	4
Rishi hot tea	4.5