

Dinner

a vibrant neighborhood brasserie

Summer

Olin

DAILY BREAD SELECTION

Focaccia | sea salt | whipped everthing butter 8

- STARTERS -

Wild mushroom pate red onion chutney grapes rustic sourdough	15
Tuna tartare avocado charred lime cucumber crispy wonton	22
Beets tomato cucumber red onion feta honey-balsamic dressing	15
Heirloom tomato charred corn feta pistou sunflower seeds	18
Whipped ricotta summer stone fruit balsamic sourdough	16
Caesar salad herb breadcrumbs tomato anchovies	16
Burrata blueberry mustarda fresh herbs crispy garlic grilled bread	17
Blistered shishito peppers calabrian-citrus aioli pickled onion	13
Feta wontons (6) hot honey lemon preserve pepper relish	12
Lamb meatballs (4) muhammara lemon oil sumac pita	18
Roasted corn risotto caramelized pancetta sweet corn micro greens	19

- OYSTERS -

Half-Shell Market Oysters
cucumber-peppercorn mignonette
6ea - 19
12ea - 38
Oysters Rockefeller
spinach garlic shallots
bacon parmesan
6ea - 24

- CHEESE BOARD -

Point Reyes Toma Truffle
cow's milk california
Old Croc Cheddar
grass-fed cow's milk australia
Carrvalley Aged Gouda
cow's milk wisconsin
fig jam candied nuts
medjool dates savory seed crackers
22.5

- HOUSE COCKTAILS -

Mexicali 18
Mezcal Ancho Verde Roasted poblano & jalapeno
Bluetiful Day 16
Corazon blanco tequila Italicus liqueur lime blueberry
Matcha Mojo 16
Roku gin Sochu matcha lime coconut
Ol-In-Fashioned 18
Old Forester 100 bourbon demerara angostura & orange bitters
Presque Vu 17
Planteray Rum Sesame Angostura liqueur grapefruit eggwhite
Espresso Martini 16
Tito's coffee liquer demerara cold brew

- MAINS -

Gnocchi sweet corn shishito calabrian pork sausage pomodoro	32
Mussels pancetta calabrian chili chablis grilled bread	29
Chicken maitakes asparagus mushroom sauce potato puree	34
Lobster & shrimp pasta artichoke capers red pepper crema	45
Salmon charred corn & drop pepper salad jalapeno asparagus	39
Olin burger boursin & american cheeses caramelized onion dijonnaise frites (add bacon + 6)	24
Truffle burger truffle cheese caramelized onion aioli truffle frites	35
Steak frites butcher's cut coulotte chimmichuri herb butter frites (add shrimp +10)	49

-DESSERTS-

Strawberry Creme Brulee Cardamom shortbread crumble chantilly cream	12
Chocolate mousse pie chocolate cookie crust whipped cream amarena cherries	14
Apple tart vanilla ice cream caramel Michigan apples	13

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 / a 3% surcharge will be added to credit card transactions
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness



WINES BY THE GLASS

-sparkling-

2024 Cantina Colli Euganei DOC Prosecco Prosecco Italy	13 40
NV Scarpetta Rosé Prosecco Friuli-Venezia Giuli Italy	14 42
NV Arte Latino Cava NV Catalonia Spain	12 38

-white wine-

2024 Hess Select Chardonnay Central Coast California	14 48
2023 Amisfield Sauvignon Blanc Central Otago New Zealand	13 45
2025 La Marea ‘Kristy Vineyard’ Albarino Monterey California	15 50
2024 Clarendelle Bordeaux Blanc Semillon Sauvignon blanc Muscadelle France	16 54

-rose-

2024 Slo Down “Send Nudes” Rose North Coast California	13 42
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-red wine-

2023 La Font du Loup Cotes Du Rhone Rhône valley France	16 54
2023 Bjornson Pinot Noir Willamette Valley Oregon	15 50
2023 Catena Malbec Mendoza Argentina	14 46
2022 Daou Cabernet Sauvignon Paso Robles California	16 59

-wine feature-

2024 Field Recordings Chenin Blanc

Central Coast | California

A first-ever varietal from famed winemaker Andrew Jones of Field Recordings. Sustainable old vine chenin grapes are sourced from across the central coast and culminate into a beautiful wine with tropical notes on the nose, and lemon, asian pear and chamomile on the pallet.

15 | glass

-BEER | SELTZER-

-drafts-

Stone Brewery Pilsner CA	8
Short’s Brewery Pure Michigan Hazy IPA MI	8
Stella Artois Pilsner Belgium	8
Bell’s Oberon Wheat Ale MI	8

-bottles | cans-

Modelo Especial	6
Short’s local light	7
Bud Light	5
Old Nation M-43 IPA	9
Hoegaarden	7
Weihestephan Hefe Weissbier	7
Long Drink Seltzer -Traditonal Citrus	6



WINES BY THE BOTTLE

-champagne | sparkling-

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

-rose-

2024 Matthiasson Yolo County California	52
2023 Arnot-Roberts Lake County California	55
2024 Landhaus Mayer Rose Zweigelt Austria	48

-white-

2024 Avinyo Petillant Muscat-Macabeu Catalonia Spain	40
2023 Bellula Chardonnay Languedoc France	42
2022 Girard Sauvignon Blanc Napa Valley California	52
2024 Massican Pinot Grigio Sonoma Lodi California	55
2023 Roberto Sarotto Gavi ‘Manenti’ Cortese Piemonte Italy	59
2024 Champalou Vouvray Chenin Blanc Loire Valley France	48
2024 Le Garenne Sancerre Sauvignon blanc Loire valley France	68

-red-

2023 Kunde Zinfandel Sonoma California	55
2022 Lemelson Vineyards ‘Thea’s Selection’ Pinot Noir Willamette Valley WA	59
2023 Maison Noir ‘In Sheep’s Clothin’g Pinot Noir Willamette Valley Oregon	52
2022 Villa Calcinaia Chianti Classico Sangiovese Tuscany Italy	54
2021 Decugnano Dei Barbi Umbria Rossa Syrah-Cabernet-Montepulciano Umbria Italy	65
2018 Cune Rioja Gran Reserva Tempranillo Rioja Alta Spain	68
2023 Chevalier de Lascombes Merlot-Cabernet Margaux France	75
2023 Tempo d’Angelus Merlot-Cabernet Franc Bordeaux France	60
2023 Altruria Cabernet Sauvignon Sonoma County California	70
2022 Recoltant Cabernet Sauvignon Cabernet Sauvignon Napa Valley California	75

-Non Alcoholic-

-mocktails-

Pineapple-tini pineapple na liqueur seedlip citrus	12
Keylime Pie lime coconut cream graham cracker	12
Strawberry Mule ginger na liqueur ginger beer	12
Aperol Spritz spritz del conte club soda n/a rose	15
Espresso Martini cold brew demerara orgeat	14

-n/a 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 coke zero sprite ginger al	4

