

DINNER

a vibrant neighborhood brasserie

Olin

Spring

DAILY BREAD SELECTION

Focaccia | sea salt | whipped everthing butter 8

- STARTERS -

- Wild mushroom pate | red onion chutney | grapes | rustic sourdough 15
Whipped ricotta | shallot-date-grape relish | date syrup | grilled bread 16
Beef tartare | sriracha-cured egg yolk | poblano | salt & vinegar chips 22
Beet salad | tomato | cucumber | red onion | feta | honey balsamic dressing 16
Caesar salad | herb breadcrumbs | tomato | anchovies 16
Feta wontons (6) | hot honey | lemon preserve | pepper relish 12
Potatoes & artichokes 'bravas' | harissa | black garlic aioli 16
Jumbo lump crab cakes | fennel agrodolce | crispy garlic | remoulade 23
Lamb meatballs (4) | muhammara | lemon oil | sumac | pita 18
Date-honey glazed carrots | tajin spice | almonds | crispy quinoa 15
Burrata | blueberry bruchetta | balsamic glaze | dill | rustic sourdough 16

- Oysters -

Half-Shell Market Oysters

cucumber-peppercorn mignonette

6ea - 19

12ea - 38

Oysters Rockefeller

sauteed spinach | garlic | shallots | parmesan

6ea - 24

- Cheese Board -

Point Reyes Toma Truffle

Old Croc Cheddar

Carrvalley Aged Gouda

fig jam | candied nuts

medjool dates | savory seed crackers

22.5

- HOUSE COCKTAILS -

Ol-In-Fashioned

elijah craig bourbon | agave angostura & orange bitters

18

Hibiscus Highline

White blossom vodka | lemon

berry hibiscus syrup

16

RHUmor has it

Astral blanco tequila | orange liqueur

lime | rhubarb syrup

16

Petals & Violet

Still G.I.N. | creme de violette | orange liqueur | butterfly pea flower

16

- MAINS -

(v) Gnocchi | roasted eggplant & onion | pomodoro sauce | fennel | parm 27

Mussels | pancetta | calabrian chili | chablis | sourdough 29

Chicken | asparagus | sun-dried tomato | crispy brussels | whipped blue 32

Lobster Agnolotti | snap peas | peppers | zucchini | ash onion | crema 39

Salmon | corn & red onion salsa | pickled asparagus & jalapeno | drop peppers 39

Olin burger | caramelized onion | boursin & american | dijonnaise | frites 23

add bacon 6

Truffle burger | truffle cheese | caramelized onion | aioli | truffle fries 35

Steak frites | coulotte | salsa verde | herb butter | frites 49

-DESSERTS-

Strawberry creme brulee | chantilly cream | cardamom shortbread crumbs 12

Flourless chocolate cake | nutella | candied bacon | amarena cherries | vanilla bean ice cream 14

Limoncello cake | strawberries | chantilly cream | fresh mint 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-

Poggio Costa DOC Prosecco	13 40
Prosecco Italy	
Scarpetta Rosé Prosecco	14 42
Friuli-Venezia Giulia Italy	
Arte Latino Cava NV	12 38
Catalonia Spain	

-white wine-

2022 Patz & Hall	15 52
Chardonnay Sonoma county California	
2024 Dry Creek Vineyard	14 46
Dry Chenin Blanc Sonoma county California	
2023 Parallele 45	15 54
Viognier Grenache blanc La Roche-de-Glun France	
2023 Amisfield Sauvignon Blanc	14 48
Central Otago New Zealand	

-rose-

2024 Slo Down "Send Nudes" Rose	13 42
North Coast California	

-red wine-

2023 La Font du Loup Cotes Du Rhone	16 54
Rhône valley France	
2022 Bjornson Pinot Noir	15 50
Turner Oregon	
2023 Catena Malbec	14 46
Mendoza Argentina	
2023 Altruria Cabernet Sauvignon	18 65
Napa Valley California	
2024 Badia Al Colle Chianti	14 48
Tuscany Italy	

-wine feature-

2021 CHEV Chardonnay

Russian River Valley | CA

From legendary winemaker Michael Brown, this chardonnay expression is truly intoxicating! Aromas of fresh apricot, delicate white peach, and tropical lychee layered with a vibrant minerality and opulent texture, create a very special snapshot into the very best of Russian River Valley.

19 | 72

WINES BY THE BOTTLE

-champagne | sparkling-

Roderer Estate NV Brut	58
Anderson Valley CA	
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	52
Yolo County CA	
2024 Landhaus Mayer Rose	48
Zweigelt Lower Austria	

-white-

2023 Bellula Chardonnay	39
Languedoc France	
2024 Avinyo Petillant	40
Muscat-Macabeu Catalonia Spain	
2023 Etz Gruner Veltliner (L)	44
Kamptal Austria	
2022 Coto De Gomariz Albarino	46
Ribeiro Spain	
2024 Elizabeth Spencer Sauvignon Blanc	50
North Coast California	
2024 Vertigo Mosel Riesling	45
Mosel Germany	
2024 Dm. Gueneau Sancerre Terres Blanches	69
Sauvignon Blanc Sancerre France	
2023 Domaine Chagnolean Macon Villages	54
Chardonnay Burgundy France	

-red-

2023 Turley Juvenile Zinfandel	56
Napa Valley California	
2022 Lemelson Vineyards Thea's selection	67
Pinot Noir Willamette Valley WA	
2021 Casa E.di Mirafiore Langhe Nebbiolo	58
Alba Italy	
2023 Denner Nightshade	64
Grenache-Syrah Blend Paso Robles California	
2023 Tempo d'Angelus	60
Merlot-Cabernet Franc Bordeaux France	
2023 Chevalier de Lascombes	75
Merlot-Cabernet Margaux France	
2021 Decugnano Dei Barbi Umbria Rossa	65
Cabernet-Montepulciano-Syrah Umbria Italy	
2018 Cune Rioja Gran Reserva	68
Tempranillo Rioja Alta Spain	
2022 Recoltant	75
Cabernet Sauvignon Napa Valley California	

-BEER | SELTZER-

-drafts-

Victory Prima Pils German-style Pilsner PA	8
Big Lake Strawberry haze IPA MI	8
Founders Summer Shandy MI	8
Bell's Oberon Wheat Ale MI	8

-bottles | cans-

Miller High Life	5
Modelo Especial	6
Short's local light	7
Old Nation M-43 IPA	9
Weihenstephan Hefe Weissbier	7
Long Drink Seltzer -Traditional Citrus	6

-Non Alcoholic-

-mocktails-

Strawberry Fizz strawberry lemon soda	12
Pomberry spark blueberries pomegranate citrus	12

-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 coke zero sprite ginger al	4
iced tea lemonade	4
Rishi hot tea	4.5