a vibrant neighborhood brasserie

Olin

lunch

fall

-starters-

market soup 9
chef's seasonal inpiration

burrata 18
tapenade | njuda | charred lemon | grilled bread

wild mushroom pate 14
red onion chutney | grapes | rustic sourdough

crispy lemon feta wontons (6) 12
hot honey | preserved lemon | pepper relish

artisan cheese plate 18
Chef's selection of artisan cheeses
fig jam | medjool dates | savory seed crackers

sweet potato 13
Whipped ricotta | luxardo | pancetta

-salads-

beet salad 16
cherry tomato | cucumber | red onion
feta | honey balsamic dressing

grilled steak salad 25
brussels sprouts | pickled red onions | avocado cherry tomato | blue cheese dressing

blackened chicken caesar 20
herb bread crumbs | summer tomatoes
caesar dressing

north road salmon nicoise salad 21
green beans | roasted potatoes | olives
capers | avocado | dijon-lemon vinaigrette

-proteins-
chicken breast +8 | grilled shrimp +10
Salmon +12 | 6oz steak +18

-sandwiches-

served with kettle chips
substitute fries + 4

olin burger 17
american & boursin cheese | dijonnaise
caramelized onions

b-l-t-a 15
bacon | arugula | tomato| avocado
black garlic aioli

lamb burger 19
brioche | fried egg | red onion | field greens
garlic aioli

chicken salad sandwich 17
on sourdough

chilled lobster roll 26
lemon aioli

-mains-

shrimp and garlic buccatini 25
white wine | capers | lemon | herbs | artichoke

southwest quinoa bowl 17
caramelized onion | red pepper | jalapeno black beans
queso fresco | avocado | chili lime aioli

mediterranean barley bowl 17
beets | cucumber | olives | red pepper
tzatziki | muhammara

prince edward island mussels 20
pancetta | poblano & calabrian chili | chablis | sourdough

steak frites 42
Butcher's cut coulotte | salsa verde
herb butter | frites

-proteins-
chicken breast +8 | grilled shrimp + 10
Salmon +12 | 6oz steak + 18

a 20% service charge will be added to parties of 6 or more
a 3% service charge will be added to all credit card transactions

wines

-sparkling-

Arte Latino Cava NV 12|38
Catalonia | Spain

Cantina Colli Prosecco D.O.C. 13|40
Prosecco | Italy

Scarpetta Sparkling Rosé 14|42
Prosecco | Italy

-whites-

2024 Hess Select Chardonnay 14|48
Monterey | California

2024 Clarendelle Bordeaux Blanc 16|54
Semillon | Sauvignon blanc | Bordeaux | France

2024 Field Recordings Chenin Blanc 15|50
Central Coast | California

2024 Hedges Family Sauvignon Blanc 13|45
Columbia Valley | Washington

-rose-

2024 Babalonstoren Mourvedre Rose 13|42
Western Cape | South Africa

-reds-

2024 Bjornson Pinot Noir 15|50
Willamette Valley | Oregon

2023 Catena Malbec 14|46
Mendoza | Argentina

2024 Badia al Colle Chianti 15|50
Rhone Valley | France

2022 Baca Cabernet Sauvignon 16|52
Napa Valley | California

beer | seltzer

-drafts-

Arbor Brewing | Euchre pils | MI 8

Stella Artois | pilsner | Belgium 8

Short's 'Pure Michigan' | Fall IPA | MI 8

Oberon | Wheat Ale | MI 8

-bottles | cans-

Old Nation M43 IPA 9

Atwater Brewery | Bloktoberfest 7

Hitachino Nest White Ale 7

Bud Light 5

Modelo Especial 6

Short's Local Light 7

Long Drink Traditional Citrus 6

house cocktails

Bluetifil Day 16
tequila | Italicus liqueur | lime | blueberry

Espresso Martini 15
Tito's | coffee liquer | demerara | cold brew

Mexicali 17
Mezcal | ancho reyes | pablano jalapeno syrup

Ol-In-Fashioned 16
Old Forester bourbon | lapsang agave angostura bitters

Fall Smash 16
Rum | apple cider | fall spice | prosecco

non-alcoholic

-mocktails-

pineapple-tini 12
pineapple na liqueur | seedlip garden | citrus

key lime pie 12
keylime | coconut cream | graham cracker

strawberry mule 12
strawberry | ginger na liqueur | ginger beer

-non alcoholic beer-

bero - n/a hazy IPA 7

bero - n/a noon wheat 7

-other n/a-

coke | diet coke | sprite

iced tea | lemonade 4

Rishi hot tea 4.5

saratoga | still water (750mL) 8

saratoga | sparkling water (750ml) 8