

a vibrant neighborhood brasserie

DINNER

SPRING

Olin

DAILY BREAD SELECTION

Housemade focaccia / roasted garlic / honey butter 7

SMALL PLATES

- Wild mushroom pate** / onion chutney / grilled sourdough bread 15
- House-made bacon** / date glaze / baby carrots / pistachio dukkah 14
- Potatoes & artichokes 'bravas'** / harissa / black garlic aioli 15
- Crispy arancini (3)** / taleggio cheese / piquillo pepper / pecorino 15
- Cured salmon tartine** / smoked trout / carrot yogurt / shaved fennel 15
- Crispy panisse** / falafel spices / yoghurt / grilled shishito 14
- Pea risotto** / fresh peas / pecorino / pistachio / mint / dill 17
- Grilled escargots** / harissa / garlic-parsley butter / carrot pickle 16
- Charred cauliflower** / date & grape chutney / curry / crispy garlic 15

(additional side of grilled sourdough \$3)

SALADS & SOUPS

- Mushroom soup** / maitake mushroom / puffed rice / creme fraiche 9
- Walnut caesar** / gem lettuce / white anchovy / walnut-lemon dressing 13
- Garden fort salad** / bacon / charred onion relish / poached egg 14

FEATURES

Featured Entree

Cioppino

scallops, mussels, shrimp,
chistorra sausage, branzino
rouille, sourdough ... 40

Featured Wine Pairings

2018 Edmunds St John 'Heart of Gold'

Vermentino/Grenache, El Dorado County, CA

15/46

2017 Do Ferreiro

Albarino, Rias Baixas, Spain

57

Featured Cocktail

Tinto de Verano

brachetto red wine, san pellegrino
limonata ... 15

RAW

Fresh oysters [6pc / 12pc]
mignonette / tabasco gel 19/38

Spicy yellowfin tuna
crispy basmati / herb tahini /
spiced sesame-truffle dressing 21

CHEESE

Cheese board
house-made preserves / marcona almonds
local honey / grilled sourdough 22

Warm bread cheese
mushrooms / caramelized onions
grilled sourdough 16

Baked Michigan goat cheese
moroccan-spiced vegetables /
grilled sourdough 14

(additional side of grilled sourdough \$3)

MAINS

- Lamb strouzapreti** / braised lamb / ricotta / wild mushrooms / spring peas 38
- Roast 1/2 chicken** / bacon / chermoula / fingerling potatoes / brussels 33
- Short rib burger** / caramelized onions / boursin cheese / dijonnaise 19
- Loch duart salmon** / potato / dill crema / cured olives 38
- Steak frites** / aged ribeye 'filet' / maitre d'hotel butter / parmesan fries 43

DESSERTS

- Vanilla pound cake** / strawberry/ rhubarb / lemon puree / chantilly cream 12
- Raisin and quince bread pudding** / brioche / butter pecan ice cream 13
- Dark chocolate mousse** / chantilly cream / strawberry 12

SPARKLING

2018 Avinyo Cava Barcelona, Spain	11/33
NV Domaine J Laurens La Rose No 7 Languedoc-Roussillon, France	13/39
NV Mercat Cava Brut Rose Barcelona, Spain	33
NV Laurent - Perrier Brut Cuvée Rosé Champagne, France	180
2010 Dom Perignon Brut Vintage Champagne, France	325

WHITES

2017 Alexana Pinot Gris Willamette Valley, Oregon	14/42
2018 Edmunds St John 'Heart of Gold' Vermentino/Grenache, El Dorado County, CA	15/46
2018 Eguren Ugarte Blanco Rioja white bland, Rioja, Spain	11/35
2020 Ameztoi Txakolina, Spain	13/39
2019 Chateau de La Font du Loup Signature Grenache Blanc/Viognier, Rhone Valley, France	13/39
2019 Oro Bello Chardonnay Napa Valley, CA	13/39
2019 Hermann J. Wiemer Semi-dry Riesling, Dundee, NY	12/36
2021 Allan Scott Sauvignon Blanc Marlborough, New Zealand	40
2020 Xarmant Txakolina, Spain	44
2019 Trefethen Oak Knoll Dry Riesling, Napa Valley, CA	47
2020 Champalou Vouvray Chenin Blanc, Loire, France	44
2020 Reverdy Les Coutes Sauvignon blanc, Sancerre, France	60
2017 Do Ferreiro Albarino, Rias Baixas, Spain	57
2015 Hanzell Vineyards Chardonnay Sonoma Valley, CA	75
2018 Domaine Stephane Ogier Viognier, Loire Valley, France	81
2018 Gilbert Picq Chablis Dessus La Carriere Chardonnay, Burgundy, France	83
2018 Daou Reserve Chardonnay, Paso Robles, California	80

BOTTLED BEER:

Miller High Life - lager - 4.5%	5
Heineken 0.0 - non-alcoholic lager - 0.0%	6
Negra Modelo - lager - 5.3%	6
Lagunitas The Waldos' - Triple IPA - 11.7%	9
Berrel + Beam Terre A Terre saison - 6.5%	14
Old Nation M-43 - IPA - 6.8%	12
Aspall - Dry English Cider - 6.8% (17oz)	14
Vander Mill Bluish Gold - Hard Cider - 6.5%	9
Pacifico Cerveza - Mexican Pilsner - 4.5%	6
Shorts Local's Light - Lager - 5.2%	6
Beer For Golf - Wit Style Beer - 5.0%	10
Dogfish Head- Sea Quench Sour Ale - 4.9%	8
Stiegl-Radler grapefruit - shandy - 2.0% (16oz)	7

REDS

Monticelli Borgo Maragliano Brachetto Brachetto, Piedmont, Italy	12/36
2013 Eguren Urgarte Cincuenta Tempranillo, Rioja, Spain	16/47
2018 Bodegas Borsao Garnacha Grenache Tempranillo, Campo de Borja, Spain	11/33
2019 Lola Pinot Noir, Napa Valley, CA	14/42
2020 Paolo Scavino Nebbiolo, Piedmont, Italy	15/45
2019 Omen Cabernet, Sierra Foothills, CA	16/49
2018 Growers Guild Syrah Syrah, Columbia Valley, Washington	42
2018 Domaine des Pasquiers 'Plan De Dieu' Grenache syrah, Rhone Valley, France	39
2018 Daou The Pessimist Red Blend Syrah/Petit Syrah/Zinfandel Sonoma County, CA	55
2018 Domaine Arnoux pere et fils Pinot Noir, burgundy, France	50
2018 Alexana, Terroir Series Pinot Noir, Willamette Valley, WA	51
2019 Clos La Coutale Malbec, Cahors, France	46
2015 Muga Reserva Especial Tempranillo Rioja, Spain	88
2016 Clos Figueres 'Font de la Figueres' Grenache Priorat, Spain	90
2017 Ehlers Estate Cabernet Cabernet Sauvignon, Napa Valley, CA	131

ROSE

2021 SLO Down Send Nudes Rose Pinot Noir, Napa, CA	15/45
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DRAFT BEER

Alaskan Amber Ale - Juneau, Alaska	6
Modelo Especial - Lager - Mexico	7
Pilsner Urquell - Czech Pilsner	8
Griffin Claw Norm's RaggedyAss IPA - MI	8

COCKTAILS

The Scenic Route

basil hayden bourbon, montenegro amaro,
agave, fresh lemon juice ... 15

White Negroni

botanist gin, salers aperitif,
cocchi americano, orange bitters ... 14

Strange Behavior

sazarac rye, ginger syrup
raspberry cordial, fresh lemon juice ...15

Will & Grace

empress gin, elderflower liqueur,
strawberry cordial, fresh lemon juice ...15