

a vibrant neighborhood brasserie

Lunch

Olin

Spring

- Starters -

Whipped ricotta 15

grilled stone fruit | watermelon granita
balsamic glaze | pita

Potatoes & artichoke 'bravas' 14

spiced harissa oil | black garlic aioli

Wild mushroom pate 15

red onion chutney | grapes | rustic sourdough

Lemon feta wontons (6) 12

hot honey | preserved lemon | pepper relish

Cheese plate 20

Chef's selection of artisan cheeses
fig jam | candied nuts
medjool dates | savory seed crackers

- Sandwiches -

served with kettle chips

Polish boy

kielbasa | house bbq | coleslaw 17

Olin burger

caramelized onions | american & boursin cheese
dijonaise 17

B-L-T-A

bacon | arugula | tomato | avocado
black garlic aioli 15

Maryland crab

arugula | pickled red onion | remulade 22

Crispy buttermilk chicken

romaine | hot sauce aioli | pickled tomatoes 18

Lamb meatball pita

muhammara | tzatziki | pickled red onion | mint 18

substitute fries + 4

Soups & Salads

Beet salad 16

cherry tomato | cucumber | red onion
feta | honey balsamic dressing

Grilled steak salad 26

brussels sprouts | pickled red onions | avocado
cherry tomato | blue cheese dressing

Blackened chicken caesar 20

herb bread crumbs | tomato | anchovies
caesar dressing

North road salmon nicoise salad 21

red onion | olives | capers | avocado
crispy shallots | lemon vinaigrette

-proteins-

chicken breast +8 | grilled shrimp +10

Salmon +12 | 6oz steak +18

- Mains -

Wild mushroom rigatoni

wild mushrooms | english peas | black truffle cream
22

Southwest quinoa bowl

caramelized onion | red pepper | jalapeno black beans
queso fresco | avocado | chili lime aioli

17

Mediterranean barley bowl

beets | cucumber | olives | red pepper
tzatziki | muhammara

17

Prince Edward Island mussels

pancetta | poblano & calabrian chili | chablis | sourdough
20

Steak frites

Coulotte | salsa verde
herb butter | frites

42

-proteins-

chicken breast +8 | grilled shrimp + 10

Salmon +12 | 6oz steak + 18

parties of 6 or more guests will be subject to a 20% service charge

wines
-sparkling-

Poggio Costa Prosecco 13|40
Prosecco | Italy

Scarpetta Rosé 14|42
Prosecco | Italy

-whites-

2022 Patz & Hall 14|52
Chardonnay | Sonoma County | CA

2023 Parallele 45 15|54
Viognier | Gremache blanc

2023 Amisfield 14|48
Sauvignon Blanc | Central Otago | New Zealand

2024 Dry Creek vineyard
Dry Chenin Blanc | Sonoma County | CA

-rose-

2024 Landhaus Mayer Rose 16|54
Zweigelt | Lower Austria

-reds-

2023 Whole Cluster 14|48
Pinot Noir | Willamette Valley | Oregon

2023 Catena 14|46
Malbec | Mendoza | Argentina

2021 Ostatu Crianza 16|54
Cotes Du Rhone | Rhone Valley | France

2023 Altruria Cabernet Sauvignon 18|65
Napa Valley | California

beer | seltzer

-drafts-

Victory Prima pils | German style pilsner | PA 8

Yuengling | Lager | PA 8

Short's Brewery Pure Michiga IPA 8

Oberon | Wheat Ale | MI 8

-bottles | cans-

Weihenstephan Hefe Weissbier 7

Miller High Life 5

Old Nation M43 IPA 9

Short's Local Light 7

Modelo Especial 6

Long Drink Traditional Citrus 6

House cocktails

RHUmor has it

Astral blanco tequila | dry curacao | lime
rhubarb syrup
16

Petals & Violet

Vodka | creme de violette |
dry curacao | citrus
16

Ol-In-Fashioned

elijah craig bourbon | lapsang agave
angostura bitters
18

Hibiscus Highline

White blossom vodka | lemon
berry hibiscus syrup
16

non alcoholic

-mocktails- 12

Strawberry fizz | strawberry | lemon | soda

Pomberry spark | blueberries | pomegranate | citrus

-non alcoholic beer & wine-

bero - N|A hazy IPA 7

bero - N|A Noon wheat 7

Catena domaine EdeM sparkling rose 13

-other non alcoholic-

coke | diet coke | sprite

coke zero | ginger ale 4

iced tea | lemonade 4

Rishi hot tea 4.5

saratoga | still water (750mL) 8

saratoga | sparkling water (750ml) 8