

DINNER

a vibrant neighborhood brasserie

FALL

Olin

DAILY BREAD SELECTION

Housemade focaccia | sea salt | whipped honey butter 8

- SMALL PLATES -

East coast oysters gin-peppercorn mignonette 6ea 12ea	19 38
Wild mushroom pate red onion chutney grapes rustic sourdough	15
Whipped ricotta shallot-date-grape relish date syrup grilled bread	16
Seasonal soup chef’s seasonal inspiration	10
Beef tartare salsa macha creamy egg yolk salt & vinegar chips	22
Arugula salad fennel apple parmesan almonds lemon-bacon vinaigrette	16
Feta wontons (4) hot honey lemon preserve mint	8
Beet Salad butter lettuce yogurt cranberries orange citrus dressing	16
Potatoes & artichokes ‘bravas’ harissa black garlic aioli	16
Wild mushroom risotto foraged mushrooms parmesan basil	22
Jumbo lump crab cakes pickled tomatoes basil pistou remoulade	23
Lamb meatballs (4) white bean hummus lemon oil sumac pita	18

- CHEESE -

Artisan Cheese Board

Red Dragon
Welsh cheddar with brown ale
Old Croc Grand Reserve
Australia aged two year sharp cheddar
Sainte Andre
triple cream cheese from Normandy
fig jam candied nuts
medjool dates savory seed crackers
22.5

- HOUSE COCKTAILS -

Pineapple Solstice
blanco tequila dry curacao pineapple
citrus soda
16
Holly & Pear Royale
elderflower liqueur spiced pear
prosecco citrus
16
Gin-gle Bell
citadelle gin cranberry gin liqueur
cranberry shrub
16
Ol-In-Fashioned
elijah craig bourbon lapsang agave
angostura bitters
18

- LARGE PLATES -

(v) Pumpkin Gnocchi roasted squash almonds vegan ‘brown butter’	25
Chicken milanese artichoke grilled radicchio caper-raisin relish	36
Shrimp cavatelli chorizo calabrian chili white wine reduction	39
Branzino charred leek sauce fennel gremolata orange supremes	39
Pork chop cranberry relish smokey greens pearl onions almonds	43
Olin burger caramelized onion boursin & american dijonnaise frites	23
add bacon	6
Twin Boar Shank mustard glaze horseradish celery root arugula	47
Short rib ‘cassoulet’ heirloom beans root vegetables parmesan	44
Steak frites Angus NY strip salsa verde herb butter frites	49

-DESSERTS-

Flourless chocolate cake traverse city cherries vanilla bean ice cream	13
Orange creme brulee chantilly cream berries	12
Vanilla cheesecake cinnamon-poached pears	13
Santa’s milk & cookies assorted cookies Hartzler dairy farm milk whole, chocolate or eggnog	13

Espresso martini | tito’s vodka | borghetti 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 Prosecco D.O.C.	13 40
Prosecco Italy	
Scarpetta Rosé	14 42
Prosecco Italy	

-white wine-

2023 Deux Roches Macon-Villages	15 52
Chardonnay Burgundy France	
2021 Clarendelle Bordeaux Blanc	16 54
Semillon Sauvignon blanc Bordeaux France	
2023 Shabo Reserve Telti-Kuruk	15 52
Odessa Ukraine	
2023 Amisfield	14 48
Sauvignon Blanc Central Otago New Zealand	

-rose-

2024 Landhaus Mayer Rose	16 54
Zweilgelt Lower Austria	

-red wine-

2022 A to Z Wineworks Pinot Noir	14 45
Oregon	
2021 Font du Loup Cotes du Rhone	15 55
grenache syrah Rhone Valley France	
2022 Quinta Do Paral Estate Tinto	14 46
Alentejo Vidigueira Portugal	
2023 Baca Cabernet Sauvignon	17 62
Napa Valley California	

-wine feature-

2022 Black Stallion Gaspare Vineyard
Cabernet Sauvignon | Napa Valley | CA

From the rolling hills of the Oak Knoll District, renowned winemaker Ralf Holdenried brings an outstanding lush red wine wine highlighted by aromas of dark berries, spice and a flavors of currants and cedar

105

WINES BY THE BOTTLE

-champagne | sparkling-

Roederer Estate Brut	65
Anderson Valley California	
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	58
Yolo County CA	

-white-

2024 Vertigo Mosel Riesling	45
Riesling Mosel Germany	
2023 Domaine des Aubuisieres	48
Vouvray Loire Valley France	

Formentini Pinot Grigio	52
Collio Italy	

2022 Quinta Do Paral Estate Branco	46
Arinto Vermentino Vidigueira Portugal	

2022 Anne Amie	52
Pinot Gris Willamette Valley OR	

2020 Artesa Carneros Chardonnay	48
chardonnay Napa Valley CA	

2022 Domaine Passy le Clou Petit Chablis	65
Chardonnay Chablis France	

-red-

2022 Volpaia Chianti Classico	55
Sangiovese Chianti Italy	

2021 Casa di Mirafiore Langhe	60
Nebbiolo Serralunga D'alba Italy	

2021 Meerlust	50
Red Blend Stellenbosch South Africa	

2023 Catena Malbec	48
Mendoza Argentina	

2022 Clos Berenguer Clos de Tafall Priorat	60
Granache Syrah Taragona Spain	

2018 Le Puy Rolland Chateauneuf-Du-Pape	155
Grenache Rhone, France	

2022 Thurston Wolfe ‘The Teacher’	65
Cabernet Sauvignon Horse Heaven Hills WA	

2019 ‘1886’ Ehlers Estate	195
Cabernet Sauvignon Napa Valley CA	

-BEER | SELTZER-

-drafts-

Ore Dock American Porter MI	8
Yuengling Lager PA	8
Alaskan Brewing Co Amber Ale AK	8
Modelo Negra Lager MEX	7

-bottles | cans-

Miller High Life	5
Modelo Especial	6
Short’s local light	7
Old Nation M-43	9
Czechvar lager	7
Long Road Cinnamon-Pear vodka soda	6

-Non Alcoholic-

-mocktails-

Strawberry Fizz strawberry lemon soda	12
Cranberry fizz cranberry shrub lemon soda	12
Espresso martini	14
Aperol Spritz Spritz Del Conte soda	14

-n | a wine-

Mionetto-NA sparkling wine	11
mocktails	
Saratoga still water 750ml	8
Saratoga sparkling water 750ml	8