

lunch

a vibrant neighborhood brasserie

Olin

summer

-starters-

market soup 9

chef's seasonal inspiration

whipped ricotta 13

stone fruit | balsamic | pita

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

*fig jam | candied nuts
medjool dates | savory seed crackers*

smoked whitefish dip 17

with crispy saltines

-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 | roasted garlic aioli*

crispy buttermilk chicken 18

*romaine | tabasco aioli
pickled tomatoes*

chilled lobster roll 26

lemon aioli

- mains -

wild mushroom rigatoni 22

wild mushrooms | english peas | black truffle cream

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	
Poggio Costa Prosecco	13 40
Prosecco Italy	
Scarpetta Sparkling Rosé	14 42
Prosecco Italy	

-whites-

2024 Hess Select Chardonnay	14 48
Central Coast California	
2024 Clarendelle Bordeaux Blanc	16 54
Semillon Sauvignon blanc Bordeaux France	
2025 La Marea 'Kristy Vineyard' Albarino	15 50
Monterey California	
2023 Amisfield Sauvignon Blanc	13 45
Central Otago New Zealand	

-rose-

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

-reds-

2024 Bjornson Pinot Noir	15 50
Willamette Valley Oregon	
2023 Catena Malbec	14 46
Mendoza Argentina	
2023 La Font du Loup Cotes du Rhone	16 54
Tuscany Italy	
2023 Daou Cabernet Sauvignon	16 52
Paso Robles California	

beer | seltzer

-drafts-

Stone american pilsner California	8
Stella Artois pilsner Belgium	8
Short's 'Pure Michigan' IPA MI	8
Oberon Wheat Ale MI	8

-bottles | cans-

Old Nation M43 IPA	9
Bud Light	5
Modelo Especial	6
Short's Local Light	7
Hoegaarden	7
Weihenstephan Hefe Weissbier	7
Long Drink Traditional Citrus	6

house cocktails

Bluetifil Day 16

*Corazon tequila | Italicus liqueur
lime | blueberry*

Espresso Martini 15

*Tito's | coffee liqueur
demerara | cold brew*

Petals & Violet 16

*Vodka | creme de violette
dry curacao | citrus*

Ol-In-Fashioned 16

*Old Forester bourbon | lapsang agave
angostura bitters*

Hibiscus Highline 14

*White blossom vodka | lemon
berry-hibiscus syrup*

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

coke zero | ginger ale 4

iced tea | lemonade 4

Rishi hot tea 4.5

saratoga | still water (750mL) 8

saratoga | sparkling water (750ml) 8