

DINNER

a vibrant neighborhood brasserie

Spring

Olin

DAILY BREAD SELECTION

Sourdough | sea salt | whipped rhubarb butter jam 8

- STARTERS -

Wild mushroom pate red onion chutney grapes rustic sourdough	15
Whipped ricotta shallot-date-grape relish date syrup grilled bread	16
Beef tartare sriracha-cured egg yolk poblano salt & vinegar chips	22
Arugula salad bacon apple parmesan almonds herb-shallot dressing	16
Gem salad pickled onion tomato maple bacon blue cheese dressing	16
Seasonal soup chef's seasonal inspiration	11
Feta wontons (6) hot honey lemon preserve pepper relish	12
Potatoes & artichokes 'bravas' harissa black garlic aioli	16
Mushroom risotto fava beans parmesan basil	19
Jumbo lump crab cakes pickled tomatoes basil pistou remoulade	23
Lamb meatballs (4) white bean hummus lemon oil sumac pita	18

- Oysters -

Half-Shell Market Oysters <i>cucumber-peppercorn mignonette</i>
6ea - 19
12ea - 38

- Cheese Board -

Point Reyes Toma Truffle & Baked brie brûlée <i>fig jam candied nuts</i> <i>medjool dates savory seed crackers</i>
22.5

- HOUSE COCKTAILS -

Ol-In-Fashioned

elijah craig bourbon | agave
angostura & orange bitters

18

RHUmor has it

Astral blanco tequila | orange liqueur
lime | rhubarb syrup

16

Verdant Afterdark

Redemption rye bourbon |
amaro averna | ango bitters

16

Petals & Violet

Citadelle gin | creme de violette |
orange liqueur | butterfly pea flower

16

- MAINS -

(v) Spiced Cauliflower oyster mushroom poblano pistachio pesto	25
(v) Gnocchi Wild mushroom peas red onion horseradish olives	27
Mussels pancetta calabrian chili chablis sourdough	29
Chicken asparagus sun-dried tomato crispy brussels whipped blue	32
Lobster Agnolotti snap peas peppers zucchini ash onion crema	39
Branzino braised cabbage pickled asparagus garlic drop peppers	39
Olin burger caramelized onion boursin & american dijonnaise frites add bacon 6	23
Truffle burger truffle cheese caramelized onion aioli truffle fries	35
Steak frites Angus NY strip salsa verde herb butter frites	49

-DESSERTS-

Espresso creme brulee chantilly cream cardamom shortbread crumbs	12
Flourless chocolate cake nutella maple-glazed bacon amarena cherries vanilla bean ice cream	14
Limoncello cake strawberries chantilly cream fresh mint	12

Espresso martini | tito's vodka | coffee 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 foodborne illness

WINES BY THE GLASS

-sparkling-

La Delizia ‘Naonis’ DOC Prosecco	13 40
Veneto Italy	
Scarpetta Rosé Prosecco	14 42
Prosecco Italy	
Arte Latino Cava NV	12 38
Catalonia Spain	

-white wine-

2022 Patz & Hall	15 52
Chardonnay Sonoma county CA	
2022 Hans Wirsching Silvaner Dry	15 54
Franconia Germany	
2023 Parallele 45	15 54
Viognier Gremache blanc La Roche-de-Glun France	
2024 Amisfield Sauvignon Blanc	14 48
Central Otago New Zealand	

-rose-

2024 Olema Rose	13 39
Provence France	

-red wine-

2022 Sardon Tempranillo	13 45
Castilla Y Leon Spain	
2023 Cloudline Pinot Noir	14 48
Willamette Valley Oregon	
2023 Catena Malbec	14 46
Mendoza Argentina	
2023 Baca Cabernet Sauvignon	17 62
Napa Valley California	

-wine feature-

2023 Denner Nightshade

Pasa Robles | CA

This Rhone-inspired red blend of grenache, syrah and mouvedre is mysterious and captivating. This small-lot blend shows off the richness and complexity Denner is known for-marrying lush fruit with savory spice and a supple, elegant texture.

64

-BEER | SELTZER-

-drafts-

Victory Prima Pils German-style Pilsner PA	8
Oberon Wheat ale MI	8
Sweetwater 420 Extra Pale Ale GA	8
Kasteel Wit Wheat Ale Belgium	8

-bottles | cans-

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

WINES BY THE BOTTLE

-champagne | sparkling-

Roderer Estate NV Brut	58
Anderson Valley CA	
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	52
Yolo County CA	
2024 Landhaus Mayer Rose	54
Zweilgelt Lower Austria	

-white-

2022 Coto De Gomariz	46
Albarino ribeiro Spain	
2024 Vertigo Mosel Riesling	45
Riesling Mosel Germany	
2023 Can Sumoi Xarel-lo	49
Xarel-lo Penedes, Spain	
2023 Formentini Pinot Grigio	52
Collio Italy	
2022 Anne Amie	52
Pinot Gris Willamette Valley OR	
2023 Domaine Chagnolean Macon Villages	54
chardonnay Burgundy France	

-red-

2022 Bjornson Pinot Noir	50
Willamette Valley WA	
2024 Tenuta dei Sette Cieli ‘Yantra’	64
Super Tuscan Italy	
2023 Turley Juvenile Zinfandel	58
Zinfandel Napa Valley CA	
2022 Lemelson Vineyards Thea’s selection	67
Pinot Noir Willamette Valley WA	
2023 Altruria	65
Cabernet Sauvignon Sonoma county CA	
2022 Recoltant	75
Cabernet Sauvignon Napa Valley CA	
2022 Black Stallion ‘Gaspere’ Vineyard	85
Cabernet Sauvignon Oak Knoll District Napa CA	
2018 Chateau de Le Font, Le Puy Rolland	120
Chateauneuf-du-Pape France	

-Non Alcoholic-

-mocktails-

Strawberry Fizz strawberry lemon soda	12
Pomberry spark blueberries pomegranate citrus	12

-na wine/beer-

Catena domaine EdeM sparkling rose	13
Bero Hazy IPA	7
Bero Noon Wheat	7

-n/a-

Saratoga still water 750ml	8
Saratoga sparkling water 750ml	8
coke diet coke coke zero sprite ginger al	4
iced tea lemonade	4
Rishi hot tea	4.5