

a vibrant neighborhood brasserie

Olin

Lunch

Summer

-Starters-

Whipped ricotta 15

truffle honey | grilled sourdough

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 aiolo | pickled tomatos 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

Smoked 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 | California
2023 Parallele 45 15|54
Viognier | Gremache Blanc | Rhone | France
2023 Amisfield Sauvignon Blanc 14|48
Central Otago | New Zealand
2024 Dry Creek vineyard 14|46
Dry Chenin Blanc | Sonoma County | California

-rose-

2024 Olema Rose 13|39
Provence | France

-reds-

2023 Willamette Valley Vineyards Pinot Noir 14|48
Turner | Oregon
2023 Catena Malbec 14|46
Mendoza | Argentina
2024 Badia Al Colle Chianti 14|50
Tuscany | Italy
2023 La Font du Loup Cotes Du Rhone 16|54
Rhone valley | France

beer | seltzer

-drafts-

Victory Prima Pils | pilsner | PA 8
Founders | Summer Shandy | MI 8
Big Lake Stawberry Haze | IPA | MI 8
Kasteel | wit wheat ale | Belgium 8

-bottles | cans-

Czechvar lager 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