

a vibrant neighborhood brasserie

Lunch

Olin

Winter

small plates

bacon-onion dip 9

confit onions | salt & vinegar chips

whipped ricotta 13

beet-pear relish | fresno honey | grilled sourdough

potatoes 'bravas' 10

harissa | black garlic aioli

wild mushroom crostini 13

sourdough | onion chutney | truffle

lemon feta wontons (4) 8

hot honey | preserved lemon | mint

cheese plate 18

Chef's selection of 3 artisan cheeses

fig jam | candied nuts

medjool dates | savory seed crackers

soups

&

salads

soup du jour 9

shaved apple & arugula salad 16

fennel | parmesan | bacon

almonds | lemon-shallot vinaigrette

mediterranean salmon 21

grilled salmon | feta | olives

cucumber | capers | lemon-herb vinaigrette

grilled ny steak salad 24

brussels sprouts | pickled red onions | avocado

cherry tomato | blue cheese dressing

-add ons-

chicken breast +8 | grilled salmon + 11

6oz ny +14

-sandwiches-

served with kettle chips

lamb meatball pita 18

white bean hummus | tzatziki

pickled red onion | fresh herbs

olin burger 17

caramelized onions | american &

boursin cheeses | brioche bun

b-l-t-a 17

bacon | arugula | tomato

avocado | black garlic aioli | ciabatta

maryland crab 22

arugula | red onion

cajun remoulade | brioche bun

chicken milanese 18

basil pistou | pickled tomatoes

radicchio | ciabatta

substitute fries + 4

larger plates

wild mushroom risotto 18

seasonal mushrooms | aged parmesan | basil pistou

mediterranean rice bowl 14

basmati rice | hummus | cucumber | feta | olives | almonds

prkika toum

southwest rice bowl 14

basmati rice | grilled corn | black bean pico | cilantro

salsa verde | avocado

-add ons-

chicken breast +7 | grilled salmon + 10

6oz ny +14

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

wines
-sparkling-

NV Poggio Costa Prosecco 13 | 40
Catalunya | Spain

NV Scarpetta Rosé 14 | 42
Prosecco | Italy

-whites-

‘21 Clarendell bordeaux blanc 15 | 50
Bordeaux, France

‘24 Deux Roches Chardonnay 15 | 52
Burgundy | France

‘23 Amisfield Sauvignon blanc 14 | 48
Central Otago | New Zealand

-rose-

‘24 Landhaus Mayer Rose 15 | 52
weinland | Austria

-reds-

‘22 A to Z wineworks pinot noir 14 | 45
Oregon

‘22 Cotes du Rhone, La Font du Loup 16 | 60
Syrah, Grenache | Rhone Valley, France

‘22 Quinta Do Paral Estate Tinto 14 | 46
Alentejo Vidigueira | Portugal

‘23 Baca Cabernet Sauvignon 17 | 62
Napa Valley | CA

beer | seltzer

-drafts-

Ore Dock | American Porter | MI 8

Yuengling Lager | PA 8

Pigeon Hill | Amber Ale | MI 8

Modelo Negra | Lager | MEX 7

-bottles | cans-

Miller High Life 5

Old Nation M43 IPA 9

Short's Local Light 5

Corona 5

Modelo Especial 5

Long Road Cinnamon-Pear vodka soda 6

House cocktails

Pineapple Solstice

tequila | dry curacao | pineapple | citrus soda
16

Ol-in-Fashioned

elijah craig | lapsang agave | angostura bitters
18

Gin-gle Bell

citadelle gin | cranberry gin liqueur | lemon
cranberry shrub
16

non alcoholic

-mocktails- 12

strawberry fizz | strawberry | lemon | soda

spiritless espresso martini

aperol spritz | spritz del conte | soda

-n/a beer & wine-

bero- N|A hazy IPA 7

catena domaine EdM sparkling rose 12

-n/a-

coke | diet coke | **sprite** | ginger ale 3.5

iced tea | lemonade 4

rishi hot tea 4.5

saratoga | still water (750mL) 8

saratoga | sparkling water (750ml) 8