

EST.D

THE OLIVER

2016

AMERICAN CUISINE REDEFINED

LAST UPDATED: 07 Feb, Twenty Eighteen


LUNCH

NO. 1 FIRSTS

PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

PIG WINGS

coffee-rubbed shanks, Texas Pete butter sauce, pickled vegetable 

NOT-SO-STANDARD CHEESE FRIES

aged cheddar Mornay sauce, gouda, pickled peppers, pickled onions

DIP DUO

roasted pepper queso, guacamole, warm tortilla chips

CHICKPEA CALAMARI*

chickpea flour, arugula, pepperoncini, Calabrian chill aioli 

LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini

SALADS OR SOUP

SOUP OF THE DAY


LITTLE HOUSE

mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette 


CAESAR

jalapeño cornbread croutons, Parmigiano Reggiano  option

BG

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing 

CHOP CHOP

mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette ADD: GRILLED OR FRIED CHICKEN \$4, HANGER STEAK \$6,
JUMBO SHRIMP \$7.5, FAROE ISLAND SALMON \$6
TO ANY OF THE ABOVE SALADS

SHRIMP LOUIE*

jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing 


BREAD

BREAD & BUTTER

ciabatta loaf, salted butter

SOUTH OF THE BORDER


TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw  BRAISED SMOKED PORK pickled onions RED SNAPPER* cajun remoulade CHILE SHREDDED CHICKEN cilantro FILET MIGNON* grilled, roasted poblano, onions

SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW

THE O BURGER*

steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonaise, house brioche bun  option

BEST CHICKEN FRIED CHICKEN

Diamond Crystal buttermilk battered, baby Swiss, spicy slaw, B&B pickles, lemon chive mayo, house brioche bun

HOT KOREAN SLIDERS

chicken, pickled vegetable, napa cabbage, hot sauce, kewpie mayo, sesame & sourdough buns

LITTLE BUB SPECIAL


roasted turkey, romaine, Havarti, pickled onions, Russian dressing, sourdough  option

PRIME RIB DIP*

slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread

SEAFOOD & PASTA

FAROE ISLAND SALMON*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables 

RUBY RED TROUT*

Louisiana spiced, collard slaw, charred broccoli 

SHRIMP & GRITS*

grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter 

ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg**
ADD JUMBO SHRIMP \$7.5

AUTUMN VEGETABLE BOLOGNESE

spaghetti, mascarpone, squash, eggplant, wild mushroom, grana padano

MEATS & BIRDS



AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower fried rice  option

CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard



FILET MIGNON MEATLOAF*

seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes



HANGER STEAK*

onion jam, watercress sauce, herbed butter, fries

CHOOSE ANY THREE SIDES AND
MAKE IT A MEAL FOR \$16

HOUSE FRENCH FRIES 6

GOOD O' MASHED POTATOES  6

MAC & CHEESE 3 cheese blend, crushed potato chips 8

CREAMY CHEESE GRITS  8

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ROASTED ROOT VEGETABLES

lemon vinaigrette, feta  8

CAULIFLOWER FRIED RICE 6

CHARRED BROCCOLI soy lime chile 6

 gluten free option - must request gluten free

** These items may be served raw or under cooked.

* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness.
We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.