

THE OLIVER

2019 RESTAURANT WEEK DINNER

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax, or gratuity

FIRST

choose one:

LITTLE HOUSE SALAD

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

BG SALAD

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

PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

SOUP OF THE DAY

SECOND

choose one:

FAROE ISLAND SALMON*

seared, sautéed cabbage, smoked bacon, coriander
vinaigrette, roasted heirloom carrots

ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano
Reggiano, black pepper, fried egg*

HANGER STEAK*

onion jam, watercress sauce, herbed butter,
good o' mashed potatoes

CAVEMAN CRISPY CHICKEN

cage-free organic, no flour, garlic herb rub, summer
grilled corn, Afritada sauce, jicama slaw **gf option**

THIRD

choose one:

LEMON CRUNCH CAKE

lemon cake, chantilly cream, lemon curd,
toffee crunch

CHOCOLATE CHESS PIE

smoked bourbon caramel, hickory salted pecans,
vanilla bean ice cream

gf gluten free **gf** 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.