

EST.D

# THE OLIVER

2016

## THANKSGIVING

*AMERICAN CUISINE REDEFINED*

22 Nov, *Twenty Eighteen*

MENU ITEMS SUBJECT TO CHANGE

### NO. 1 FIRSTS

#### BREAD & BUTTER

ciabatta loaf, salted butter

#### PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

#### PIG WINGS

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

#### 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 **gf**

#### LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini

#### SWEET & SPICY SHRIMP\*

spicy chili sauce, kewpie mayo, crispy wonton

### SALADS OR SOUP

#### SOUP OF THE DAY

#### LITTLE HOUSE

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

#### CAESAR

jalapeño cornbread croutons, Parmigiano Reggiano **gf** option

#### BG

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

#### CHOP CHOP

mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette **gf**

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 **gf**

### SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW

#### THE O BURGER\*

steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun **gf** option

#### BEST CHICKEN FRIED CHICKEN

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

#### PRIME RIB DIP\*

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

### SOUTH OF THE BORDER

#### TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw **gf**

**👉** BRAISED SMOKED PORK pickled onions

**👉** RED SNAPPER\* cajun remoulade

**👉** CHILE SHREDDED CHICKEN cilantro

**👉** FILET MIGNON\* grilled, roasted poblano, onions

4/7

11

18

12

10

11

14

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mkt

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7/13

17

15

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17

16

15

16

19

### THANKSGIVING SPECIALS

#### FIRSTS

#### CARROT & GINGER SOUP

roasted carrot and ginger, spiced crema

7

#### HONEYCRISP APPLE SALAD

honeycrisp apple, daikon radish, frisee, toasted pecan, dried cherry, gorgonzola

7

#### PLATES

#### HERB-ROASTED TURKEY BREAST

herb brined turkey breast, fried cornbread-sage dressing, smoked apple relish, roasted heirloom carrots, gravy

22

#### PRIME RIB

roasted prime rib, romanesco, sweet potato polenta, jus

28

#### DESSERT

#### PUMPKIN CHEESECAKE

whipped cream

7

### SEAFOOD & PASTA

#### FAROE ISLAND SALMON\*

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

22

#### RUBY RED TROUT\*

Louisiana spiced, collard slaw, summer potato salad **gf** option

18

#### SHRIMP & GRITS\*

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

22

#### ARTICHOKE CARBONARA

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

18

### MEATS & BIRDS



#### AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice **gf**

20



#### CAVEMAN CRISPY CHICKEN

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

18



#### CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

17



#### AGED PORK CHOP\*

sautéed spinach, great northern beans, grilled pink lady apple **gf**

24



#### FILET MIGNON MEATLOAF\*

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

20



#### MIDWEST BLACK ANGUS FILET\*

8oz, cocoa crusted, red wine butter, fries

30



#### HANGER STEAK\*

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

22

CHOOSE ANY THREE SIDES AND  
MAKE IT A MEAL FOR \$17

HOUSE FRENCH FRIES 6

GOOD O' MASHED POTATOES **gf** 6

MAC & CHEESE 3 cheese blend, crushed potato chips 8

CREAMY CHEESE GRITS **gf** 8

CAULIFLOWER FRIED RICE **gf** 7

SIDES

ROASTED HEIRLOOM CARROTS **gf** 7

CHARRED BROCCOLINI herb butter, parmesan cheese **gf** 7

GRILLED SPICED CORN on the cob, hot mama butter, herbs 4

SUMMER POTATO SALAD lemon herb aioli, anchovy bread crumbs 6

**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.