

o l m s t e (a) d

SOUP, SALADS & SHARED PLATES

HUSHPUPPIES • 14

Cornmeal Fritter, Roasted Peppers, Whipped Herbed Mascarpone, Honey

DEVEILED EGGS • 12

Whipped Egg Yolk, Bacon, Sweet Pickles (GF)

CONFIT CHICKEN WINGS • 16

Confit Grilled Chicken Wings, Tossed in House Made Molasses BBQ or Mumbo Sauce, Cilantro Ranch (GF)

GRILLED ASPARAGUS • 16

Cashew Cheese, Hot 'Honey', Calabrian Chili Flake (Vegan)

Add Egg • 2

SMOKED MUSHROOM POUTINE • 15 half / 20 full

House Cut Fries, Cheese Curds, Smoked Mushrooms, Bechamel, Fresh Herbs, Malt Vinegar Honey

POT ROAST POUTINE • 16 half / 22 full

Tender Beef, House Cut Fries, Gravy, Pickled Red Onion, Horseradish Cream, Cheese Curds (GF)

SIMPLE SALAD • 12

Mixed Greens, Pickled Shallot, Candied Hazelnuts, House Made Tarragon Vinaigrette (DF, GF)

Add a Scoop of Chicken Salad • 8

Add Garlic & Paprika Marinated Chicken Skewers • 3 (per skewer)

MARINATED KALE SALAD • 18

Vegan 'Honey' *AGAVE* Mustard Marinated Lacinato Kale, Sweet Pickled Apples, Toasted Spiced Almonds, Halloumi Snow (GF)

HOUSE MADE TOMATO BISQUE • 10 cup / 16 bowl

Italian Plum Tomatoes, Black Pepper, Cream, Grilled Bread

FOUR CHEESE MAC & CHEESE • 18 (entrée size) or 13 (side)

White Cheddar, Smoked Gouda, Mozzarella, Wisconsin Cheese Curds, Ziti Noodles

Add Smoked BBQ Pork Belly • 7

SANDWICHES (Served with Fries or Green Salad)

FRIED CHICKEN SANDWICH - 20

Pickle Brined Fried Chicken, Piri-Piri Ranch, White Cheddar, House Made Pickles, on a Brioche Bun

OLMSTE(A)D BURGER * - 21

8oz Nicky Farms Wagyu Beef, Aioli, Lettuce, Onion, Tomato Jam - Sub Beyond Burger,
Add Cheese - 2 Add Bacon - 3

CHICKEN SALAD SANDWICH • 19

Roasted Chicken, Mayo, Pecans, Pickled Apricots, Herbs, on Thick Cut Brioche

HALLOUMI APPLE SANDWICH • 18

Fried Halloumi Cheese, Apple Chutney, Mixed Greens, Aioli, Toasted Brioche
Add Bacon • 2

GRILLED CHEESE • 16

Smoked Gouda, Mozzarella, White Cheddar, Tomato Jam on Thick Cut Brioche
Sub Tomato Bisque Cup as side • 2

ENTREES

MISSISSIPPI POT ROAST BRISKET • 28

Brisket, Warm German Potato Salad, Arugula, Pepperoncinis, Herb Jus (GF)

BLACK COD • 29

Pan Seared Black Cod, Cous Cous, Artichoke, Candied preserved Lemon, Romesco

RISOTTO CAKES • 24

Butternut Squash Risotto Cakes, Smoked Mushrooms & Onions, Vegan Pesto, Arugula (GF, DF)

STEAK & HOUSE CUT FRIES • 34

8oz Dry Aged Queen Anne Strip, Chimichurri, Grilled Shishito Peppers, Fries (GF, DF)

SPRING GRILLED PORK • 28

Pork Spinalis, Grits Cake, Peach Mostarda, Frisee Salad, Lemon Poppyseed Vinaigrette (GF)

DESSERTS

CHOCOLATE BREAD PUDDING • 12

Brioche, Chocolate Chips, Chocolate Whipped Cream

MILLIONAIRE SHORTBREAD • 12

Shortbread layered with Caramel, Chocolate, Maldon Salt, Malted Milk Powder

TIRAMISU BUDINO • 12

Lady Fingers, Coffee Custard, Whipped Mascarpone

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
Please no more than 4 credit cards per table. 20% Gratuity will be automatically added to all tables of 8 or more.

