

a vibrant neighborhood brasserie

DINNER

Olin

LATE SUMMER

DAILY BREAD SELECTION

Amish butter / Maldon sea salt

SMALL PLATES

Wild mushroom pate / onion chutney / warm country bread

Cured ora king salmon / carrot yogurt / fennel / peach

Warm roasted potatoes / bacon / steamed clams / sour cream

6of farm egg / nduja risotto / watercress / lemon zest

Grilled rapini / cured egg yolk / savory crumble / pecorino

House-made bacon / medjool dates / baby carrots / dukkah

Potatoes & artichokes 'bravas' / harissa / black garlic aioli

Wood-fired cauliflower / piccata / preserved lemon / grapes

Charred octopus / chorizo / romesco / grilled fingerlings

OYSTERS

West Coast Oysters [6]
mezcal / citrus kombucha

East Coast Oyster [6]
bloody mary granita

CHEESE

Cheese Board
house-made preserves / warm nuts
honeycomb / grilled bread

select 3

select 6

Burrata
Golden beet agrodolce / pepperpress

Savory goat cheese cake
Marconna almonds / date jam

Arrancini
Molten pecorino / piquillo sauce

Seared haloumi
Pancetta / pine nuts / golden raisins

SALADS & SOUPS

Roasted autumn squash soup / apples / cider / vadouvan spice

Shaved spring vegetables / green goddess / herbal vinaigrette

Walnut caesar / brioche / white anchovy / walnut-lemon dressing

DAILY
FEATURE

Tuesday

Tagine

Wednesday

Cioppino

Thursday

Whole-roasted chicken

Friday

Whole fish

Saturday

Short rib

Sunday

Paella

LARGER PLATES

Short rib burger / caramelized onions / cotswold cheese / frites

Roasted char / confit fingerlings / watercress / preserved

Steak frites / bone marrow & horseradish butter / parmesan frites

Bucatini / smoked trout roe / garlic / lemon / calabrian chili

Slow-roasted pork shoulder / shelling beans / salsa verde / apple

DESSERTS

Olive oil cake / whipped ricotta / figs / Pedro Ximenez

Chocolate tahini tart / pretzel crust / sesame honeycomb

Caramelized Catalan custard / vanilla / citurs / cinnamon

Spiked rootbeer float / brown dog ice cream / amaro /