

Olive & ivy

small plates

MARKET SOUP 7

ARTICHOKE HEARTS CRISPY OYSTER MUSHROOM,
ARUGULA, BLACK TRUFFLE CRESCENZA,
PARMESAN BREAD CRUMB 12 VEG

FRITTO MISTO CALAMARI, SHRIMP, ZUCCHINI 13.5

BACON WRAPPED DATES ITALIAN SAUSAGE,
PIQUILLO PEPPER 12 GF

HUMMUS GRILLED PITA, TOMATO, FETA 11 VEG
ADD: VEGETABLES 3

SEASONAL CHEF'S BOARD PROSCIUTTO,
SPICY SALAMI, ARTISAN CHEESE, ROASTED VEGETABLES,
PRESERVES, MARINATED OLIVES, PISTACHIO, TOASTED BREAD 21

bruschetta

CHOOSE: 1 FOR \$5 OR 3 FOR \$13

SALMON LOX* WHIPPED CREAM CHEESE,
CAMPARI TOMATO, RED ONION

PROSCIUTTO FIG PRESERVE, PORT SALUT
MUSHROOM ROASTED GARLIC, CRESCENZA VEG

BUTTERNUT SQUASH HUMMUS BRUSSELS SPROUT,
PICKLED CHERRY, PECAN VEG

MOZZARELLA TOMATO MARMALADE, BASIL VEG
AVOCADO SWEET CORN, CHARRED SCALLION, FETA VEG

MANCHEGO QUINCE, SPANISH CHORIZO

greens

GREEN SALAD PARMESAN, SIMPLE VINAIGRETTE 7 GF VEG

MEDITERRANEAN SALAD FETA, ALMOND, TOMATO,
COUSCOUS, OREGANO VINAIGRETTE 12 VEG
ADD: GRILLED CHICKEN 5 / SHRIMP 6

BEEF SALAD ARUGULA, GOAT CHEESE,
PISTACHIO 13 GF VEG

GRILLED SALMON CAESAR SALAD*
PARMESAN, CROUTON 19

KALE SALAD BACON, BLUE CHEESE,
APPLE, CANDIED PECAN 13 GF

CHOPPED CHICKEN SALAD BLUE CHEESE, BACON,
AVOCADO, PEANUT GRANOLA, BUTTERMILK DRESSING 15

flatbreads

BRAISED SHORT RIB DOLCE GORGONZOLA, SMOKED ONION, ARUGULA, RED WINE REDUCTION 17

ARTICHOKE BLACK TRUFFLE, GOAT CHEESE, GARDEN HERBS 15 VEG

MARGHERITA CRUSHED TOMATO, FRESH MOZZARELLA, BASIL 13.5 VEG

PICCANTE ITALIAN SAUSAGE, SPICY SALAMI 16

PESTO CHICKEN CARAMELIZED ONION, TOMATO, PINE NUT 16

pasta

VEAL & SPINACH RAVIOLI PARMESAN, MIZUNA 18

LASAGNA BOLOGESE SPINACH, RICOTTA, GARLIC TOAST 17

SWEET POTATO CANNELLONI ROASTED MUSHROOM, TOASTED ALMOND 16 VEG

sandwiches

TURKEY GRINDER PROVOLONE, TOMATO, CHERRY PEPPER, OREGANO, MAYO 13.5

BACON CHEESEBURGER* CARAMELIZED ONION, AGED CHEDDAR, ARUGULA, MAYO 14

GRILLED CHICKEN PANINI PROSCIUTTO, RICOTTA, ROASTED PEPPER, ARUGULA, PESTO AIOLI 14

LAMB GYRO GRILLED PITA, TZATZIKI, HUMMUS, TOMATO, ONION, FETA 15.5

TUNA SALAD APPLE, CELERY, BABY GREENS, MAYO, TOASTED WHEAT 11

PASTRAMI REUBEN CARAMELIZED SAUERKRAUT, BABY SWISS, 1000 ISLAND 13

entrées

ATLANTIC SALMON* BEET, FINGERLING POTATO, HORSERADISH VINAIGRETTE 24 GF

PACIFIC SEA BASS* CARAMELIZED CAULIFLOWER, SNOW PEA, PRESERVED GRAPEFRUIT 26 GF

BACON WRAPPED PORK TENDERLOIN* FINGERLING POTATO, SWISS CHARD,
SMOKED ONION, SHERRY JUS 23 GF

GF: GLUTEN FREE VEG: VEGETARIAN *Please notify your server of any food allergies.*

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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ARUGULA, BLACK TRUFFLE CRESCENZA,
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FRITTO MISTO CALAMARI, SHRIMP, ZUCCHINI 13.5

BACON WRAPPED DATES ITALIAN SAUSAGE,
PIQUILLO PEPPER 12 GF

LAMB MEATBALLS TZATZIKI, FETA,
PICKLED RED ONION, CHILE OIL, WARM PITA 12

HUMMUS GRILLED PITA, TOMATO, FETA 11 VEG
ADD: VEGETABLES 3

SEASONAL CHEF'S BOARD PROSCIUTTO,
SPICY SALAMI, ARTISAN CHEESE, ROASTED VEGETABLES,
PRESERVES, MARINATED OLIVES, PISTACHIO, TOASTED BREAD 21

bruschetta

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CAMPARI TOMATO, RED ONION

PROSCIUTTO FIG PRESERVE, PORT SALUT

MUSHROOM ROASTED GARLIC, CRESCENZA VEG

BUTTERNUT SQUASH HUMMUS BRUSSELS SPROUT,
PICKLED CHERRY, PECAN VEG

MOZZARELLA TOMATO MARMALADE, BASIL VEG

AVOCADO SWEET CORN, CHARRED SCALLION, FETA VEG

MANCHEGO QUINCE, SPANISH CHORIZO

greens

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MEDITERRANEAN SALAD FETA, ALMOND, TOMATO,
COUSCOUS, OREGANO VINAIGRETTE 12 VEG
ADD: GRILLED CHICKEN 5 / SHRIMP 6

BEEF SALAD ARUGULA, GOAT CHEESE,
PISTACHIO 13 GF VEG

CLASSIC CAESAR SALAD
PARMESAN, CROUTON 11

KALE SALAD BACON, BLUE CHEESE,
APPLE, CANDIED PECAN 13 GF

CHOPPED CHICKEN SALAD BLUE CHEESE, BACON,
AVOCADO, PEANUT GRANOLA, BUTTERMILK DRESSING 15

flatbreads

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PICCANTE ITALIAN SAUSAGE, SPICY SALAMI 16

PESTO CHICKEN CARAMELIZED ONION, TOMATO, PINE NUT 16

pasta

VEAL & SPINACH RAVIOLI PARMESAN, MIZUNA 19

RICOTTA CAVATELLI WILD MUSHROOM, BRUSSELS SPROUT, ROASTED BUTTERNUT SQUASH, ARUGULA,
HERB GREMOLATA, CAULIFLOWER PARMESAN FONDUE 18 VEG

LASAGNA BOLOGESE SPINACH, RICOTTA, GARLIC TOAST 18

SWEET POTATO CANNELLONI ROASTED MUSHROOM, TOASTED ALMOND 17 VEG

fish

ATLANTIC SALMON* BEET, FINGERLING POTATO, HORSERADISH VINAIGRETTE 25 GF

SEA SCALLOPS* WILD MUSHROOM, BLACK TRUFFLE, CHESTNUT POLENTA,
PUMPKIN SEED GRANOLA, BACON GASTRIQUE 28 GF

SHRIMP SCAMPI RISOTTO SPINACH, ROASTED TOMATO, CALABRIAN CHILE, TORN HERBS 26

PACIFIC SEA BASS* CARAMELIZED CAULIFLOWER, SNOW PEA, PRESERVED GRAPEFRUIT 27 GF

meat

BONE-IN RIBEYE* CREAMED SPINACH, CRISPY POTATO 39 GF

CHICKEN SCALLOPINI PROSCIUTTO, MOZZARELLA, SPINACH, MADEIRA 21

FILET OF BEEF* HORSERADISH DAUPHINOISE, RED WINE SHALLOT 39 GF

NATURAL CHICKEN CRIMINI MUSHROOM, YUKON POTATO PURÉE, CITRUS JUS 20 GF

BACON WRAPPED PORK TENDERLOIN* FINGERLING POTATO, SWISS CHARD,
SMOKED ONION, SHERRY JUS 24 GF

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