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## SMALL PLATES

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GRILLED OCTOPUS  
romesco, brussels sprouts leaves, peewee potatoes,  
pickled pearl onions & puffed chicken skin | 22

CHEESE SLATE  
daily selection, local fruit preserve,  
marcona almonds, honey & caraway crackers | 16

CHARCUTERIE  
daily selection, grilled house-made bread,  
pickles & mustard | 18

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### SALAD & SOUP

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PARSNIP APPLE SOUP  
curry, celery oil & walnuts | 11

CAESAR SALAD  
romaine hearts, traditional dressing,  
reggiano parmesan, white anchovy & potato crouton | 12

ROASTED BEET SALAD  
smoked trout, fingerling potatoes, soft cooked egg,  
local greens & mustard vinaigrette | 16

LOCAL GREENS SALAD  
shaved radish, raspberries, toasted pistachios,  
crumbled goat cheese & caraway vinaigrette | 14

KALE BEIGNETS  
savory kale & sundried tomato aioli | 12

BEEF TARTARE  
pine nuts, yolk pudding, charred onions, gruyère puffs,  
pickled mustard seeds, herb purée & nasturtium | 19

PORK TERRINE  
fulmer valley berkshire pork shoulder, sicilian pistachios,  
amarena cherries, olive oil jam, local salad greens, pickled  
vegetables & beet meringue | 16

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### OLIVER'S CLASSICS

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OLIVER'S SALAD  
sweet shrimp, sopressata, artichoke hearts,  
bleu cheese, olives, cucumber & white balsamic | 14

WHOLE MEDITERRANEAN BRANZINO  
lemon scented arugula salad & eggplant caponata | 43

CHICKEN MILANESE  
marinated tomato, red onion, baby arugula,  
parmesan reggiano & balsamic reduction | 30

PACCHERI BOLOGNESE  
braised veal, pork, beef & tomato ragù,  
parmesan reggiano, red wine & fresh herbs | 27

OLIVER'S SPINACH LOAF | 8

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## LARGE PLATES

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LOBSTER butter poached lobster tail, creamy potato hash, rapini & chorizo vinaigrette | 51

BRAISED SHORT RIB OF BEEF polenta, stewed tomatoes, sautéed swiss chard & kale | 46

SEARED SALMON wheat berry risotto, diced beet, herb purée, ponzu glaze, shaved heart of palm & herb salad | 39

MUSHROOM FETTUCCHINE edamame, roasted mushrooms, triple cream brie sauce, & cured egg yolk | 24

USDA PRIME FILET MIGNON yukon gold whipped potatoes, brussels sprouts, oyster mushrooms & herbed truffle butter | 52

SEARED LAMB RACK cassoulet, sautéed swiss chard, fried sunchokes & demi glace | 54

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### CHEF WARHOL'S TASTING MENU

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Available Tuesday - Thursday | 5 courses \$55 • 7 courses \$75

WINE PAIRING | \$55

- F I R S T    DECADENCE OF EGGS  
S E C O N D    BRAISED JERUSALEM ARTICHOKE apricot, licorice cream, abalone mushroom & caviar  
T H I R D    YELLOW FIN TUNA roasted chicken cream, horseradish pickled grapes, celery powder, charred fennel, chicken skin & cured egg yolk  
F O U R T H    BLACKBERRY & BEET SORBET lavender crumb & lemon basil \*  
F I F T H    CONFIT PORK BELLY curried onion, peas, apple fennel fondant, carrots & celery root crumble  
S I X T H    BLUE CHEESECAKE TART concord grape, walnut & radish \*  
S E V E N T H    BAKED "ALASKA" almond marzipan cake, souffle glace, cherry, pistachio, oat crunch & lemon balm

\* Offered with seven course menu

Oliver's Restaurant  
Est. 1936