

## START

**decadence of egg**  
9

**wagyu corndogs**  
beer mustard, celery hearts  
8

**tuna tostadas**  
black olive aioli,  
truffle, micro greens  
8

**poached pear tarts**  
whipped point Reyes cheese,  
pickled mustard seeds, thyme  
8

**oysters on the half shell**  
daily selection  
16

**cheese slate**  
daily selection,  
local fruit preserve, honey  
16

**charcuterie**  
daily selection, mustard,  
house made bread  
18

**oliver's spinach loaf**  
9

## TO SHARE

**buttermilk whipped potatoes**  
8

**roasted flat #12 mushrooms**  
10

## OLIVER'S RESTAURANT

—EST. 1936—

**CHEF ROSS WARHOL**

## SMALL PLATES

**cucumber + grape gazpacho**  
lump crab salad, radish granita, curry oil  
15

**oyster rockefeller**  
spinach purée, pernod,  
smoked bacon, herbed hollandaise  
18

**oliver's salad**  
sweet shrimp, soppressata, olives, blue cheese,  
artichoke hearts, onion, tomato, cucumber,  
garbanzo beans, white balsamic dressing  
15

**caesar salad**  
chopped romaine hearts, parmesan reggiano,  
white anchovy, traditional dressing, potato croutons  
12

**bolognese**  
braised veal, pork, beef & tomato ragù,  
red wine, parmesan, fresh herbs  
16 / 27

## LARGE PLATES

**pan seared scallops**  
couscous, mascarpone, confit tomato,  
corn, red onion, capers, watercress  
42

**poached faroe island salmon**  
wheat berries, roasted beets,  
dandelion greens, horseradish soubise  
39

**kombu braised carrots**  
cauliflower "rice," pickled radish,  
chili yogurt, pea tendrils  
24

**poached lobster**  
herbed farro, brown butter sabayon,  
curry granola, radish + citrus salad  
50

**chicken milanese**  
marinated tomato, red onion, baby arugula,  
parmesan reggiano, balsamic reduction  
32

**long island duck breast**  
english peas, roasted flat #12 mushrooms,  
pickled fennel, watercress purée, chicken glace  
41

**usda prime filet mignon**  
buttermilk whipped potatoes,  
seasonal vegetables, madiera sauce  
52