
SMALL PLATES

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

SALAD & SOUP

CHILLED ASPARAGUS SOUP
jumbo lump crab, apricot, grapefruit,
pickled red onion & white chocolate | 13

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

OLIVER'S CLASSICS

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

LARGE PLATES

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

CHEF WARHOL'S TASTING MENU

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 SUMMER SOLSTICE roasted beets with apple tapioca, cauliflower pudding, orange, fennel grantia, buttermilk & rye crisps
T H I R D STEAMED & RAMP CRUSTED SEABASS tokyo turnips, rhubarb chutney, jalapeño ash & purslane
F O U R T H RHUBARB & CALVADOS SORBET clementines & oat thyme granola *
F I F T H SEARED DUCK BREAST fava bean risotto, oyster mushrooms, apricot purée, celery root crumble & onion caramel
S I X T H CHESTNUT GRIDDLE CAKES cinnamon foie gras butter, blueberry compote, almond crunch & vanilla yogurt sorbet *
S E V E N T H KUMQUAT TART caramelized white chocolate, ginger beer, raspberry glass & violet ice cream

* Offered with seven course menu

Oliver's Restaurant
Est. 1936