

Olive & ivy

DINNER MENU

small plates

MARKET SOUP 7

ARTICHOKE HEARTS OYSTER MUSHROOM,
ARUGULA, PARMESAN CREAM, BREADCRUMB 12 VEG

FRITTO MISTO CALAMARI, SHRIMP, ZUCCHINI 13.5

BACON WRAPPED DATES ITALIAN SAUSAGE,
PIQUILLO PEPPER 11.5 GF

LAMB MEATBALLS TZATZIKI, FETA,
PICKLED RED ONION, CHILE OIL, WARM PITA 11

HUMMUS GRILLED PITA, TOMATO, FETA 10.5 VEG
ADD: VEGETABLES 2

SEASONAL CHEF'S BOARD PROSCIUTTO,
SPICY SALAMI, ARTISAN CHEESE, ROASTED VEGETABLES,
PRESERVES, MARINATED OLIVES, PISTACHIO, TOASTED BREAD 18.5

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

BRUSSELS SPROUT WHIPPED GOAT CHEESE,
CRISP PROSCIUTTO, SHERRY GASTRIQUE

MOZZARELLA TOMATO MARMALADE, BASIL VEG
AVOCADO SWEET CORN,
CHARRED SCALLION, FETA VEG
MANCHEGO QUINCE, SPANISH CHORIZO

greens

GREEN SALAD PARMESAN, SIMPLE VINAIGRETTE 6 GF VEG

MEDITERRANEAN SALAD FETA, ALMOND, TOMATO,
COUSCOUS, OREGANO VINAIGRETTE 11.5 VEG
ADD: GRILLED CHICKEN 5 / SHRIMP 6

BEET SALAD ARUGULA, GOAT CHEESE,
PISTACHIO 12 GF VEG

CLASSIC CAESAR SALAD
PARMESAN, CROUTON 9

KALE SALAD BACON, BLUE CHEESE,
APPLE, CANDIED PECAN 12 GF

CHOPPED CHICKEN SALAD BLUE CHEESE, BACON,
AVOCADO, PEANUT GRANOLA, BUTTERMILK DRESSING 14

flatbreads

BRAISED SHORT RIB DOLCE GORGONZOLA, SMOKED ONION, ARUGULA, RED WINE REDUCTION 16.5

CARAMELIZED BRUSSELS SPROUT GLAZED SWEET POTATO, CHÈVRE, SMOKED PISTACHIO 14.5 VEG

MARGHERITA CRUSHED TOMATO, FRESH MOZZARELLA, BASIL 13.5 VEG

PICCANTE ITALIAN SAUSAGE, SPICY SALAMI 15.5

PESTO CHICKEN CARAMELIZED ONION, TOMATO, PINE NUT 15.5

pasta

VEAL & SPINACH RAVIOLI PARMESAN, MIZUNA 19

WILD MUSHROOM PAPPARDELLE FORAGED MUSHROOM, TRUFFLE, HERBS, PARMESAN 16.5 VEG

LASAGNA BOLOGNESE SPINACH, RICOTTA, GARLIC TOAST 17.5

SWEET POTATO CANNELLONI ROASTED MUSHROOM, TOASTED ALMOND 15 VEG

EXECUTIVE CHEF – CHRIS MONROE

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.

fish

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

SEA SCALLOPS* CREAMY POLENTA, ROASTED BRUSSELS SPROUT, BACON GASTRIQUE 27.5

SHRIMP SCAMPI RISOTTO SPINACH, ROASTED TOMATO, CALABRIAN CHILE, TORN HERBS 25.5

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

meat

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

CHICKEN SCALLOPINI PROSCIUTTO, MOZZARELLA, SPINACH, MADEIRA 20

FILET OF BEEF* HORSERADISH DAUPHINOISE, RED WINE SHALLOT 38 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

rosado / rosé / rosato / pink

ROSÉ OF GRENACHE DOMAINES OTT, CÔTES DE PROVENCE, FRANCE

blanco / blanc / bianco / white

RIESLING COVEY RUN, COLUMBIA VALLEY, WA

CHENIN BLANC SAUVION (VOUVRAY AOC) FRANCE

PINOT GRIGIO CA' DI ALTE (VENETO DOC) ITALY

SAUVIGNON BLANC VAVASOUR, AWATERE VALLEY, NEW ZEALAND

SAUVIGNON BLANC TWOMEY, NAPA VALLEY, CA

CHARDONNAY TRUE MYTH "PARAGON VINEYARD", EDNA VALLEY, CA

CHARDONNAY CLOS DU VAL, NAPA VALLEY, CA

CHARDONNAY LAGUNA, RUSSIAN RIVER VALLEY, CA

CHARDONNAY CHALK HILL, SONOMA COAST, CA

rojo / rouge / rosso / red

TINTA DE TORO BODEGAS MAUROS "PRIMA" (TORO DO) SPAIN

PINOT NOIR BAILEYANA, EDNA VALLEY, CA

PINOT NOIR PANTHER CREEK "FOX BLOCK ELEVEN", WILLAMETTE VALLEY, OR

NEGROAMARO CANTELE "RISERVA" (SALICE SALENTINO DOC) ITALY

SANGIOVESE LA BRACCESCA "SABAZIO" (ROSSO DI MONTEPULCIANO DOC) ITALY

SANGIOVESE SAN QUIRICO (CHIANTI COLLI SENESI DOCG) ITALY

MERLOT TANGLEY OAKS, NAPA VALLEY, CA

MALBEC TERRAZAS "RESERVA", MENDOZA, ARGENTINA

BORDEAUX BLEND DELILLE "D2", COLUMBIA VALLEY, WA

CABERNET SAUVIGNON GUENOC, LAKE COUNTY, CA

CABERNET SAUVIGNON BENCH, ALEXANDER VALLEY, CA

PETITE SIRAH MADRIGAL, NAPA VALLEY, CA

ZINFANDEL "DAY" BY EHREN JORDAN, SONOMA, CA

SHIRAZ TWO HANDS "GNARLY DUDES", BAROSSA VALLEY, AUSTRALIA

GLASS BOTTLE

11 43

7 27

7 27

8 31

9 35

16 63

8 31

12 47

13 52

15 59

13 54

12 47

15 59

9 35

10 39

11 43

10 39

12 47

17 67

8 31

12 47

15 59

16 63

18 71

bubbles

PROSECCO DOLCI COLLINE, VENETO, ITALY

CHAMPAGNE VEUVE CLICQUOT "YELLOW LABEL", CHAMPAGNE, FRANCE

sangria

RED SANGRIA RED WINE, BLUEBERRY, RASPBERRY, BRANDY, FRESH LIME

WHITE SANGRIA WHITE WINE, PEAR, BRANDY, FRESH LIME

cocktails

RYE WHISKEY OLD FASHIONED BULLEIT RYE, CARPANO ANTICA, ANGOSTURA BITTERS

POMEGRANATE DAIQUIRI SAILOR JERRY SPICED RUM, PINEAPPLE, POMEGRANATE FLOAT

WHITE CRANBERRY COSMO KETEL ONE, ORIGINAL COMBIER, WHITE CRANBERRY, LIME

APPLE JALAPEÑO MARGARITA GREEN APPLE, SILVER TEQUILA, ANCHO VERDE, CRACKED CINNAMON

BLOOD ORANGE PALOMA DOBEL DIAMOND TEQUILA, SOLERNO, LIME SOUR, GRAPEFRUIT SODA

FIG & GINGER MULE FIGENZA FIG VODKA, STOLICHNAYA VODKA, LIME, POMEGRANATE, GINGER BEER

GRAPEFRUIT MOJITO RON MATUSALEM, COMBIER PAMPLEMOUSSE, LIME, FRESH MINT

ROSEMARY'S GIMLET KETEL ONE VODKA, SMASHED CUCUMBER, AMARO MONTENEGRO, ROSEMARY SPRIG

GIN & TONIC #19 NOLET'S GIN, GRAPEFRUIT BITTERS, CUCUMBER, MEDITERRANEAN TONIC

beer

FOUR PEAKS "KILT LIFTER" 16OZ ARIZONA

STELLA ARTOIS BELGIUM

FOUNDERS BREWING CO. "ROBUST PORTER" MICHIGAN

BROOKLYN BREWING "BROOKLYN LAGER" NEW YORK

PERONI ITALY

SAN TAN BREWING "MOON JUICE IPA" ARIZONA

DESCHUTES "FRESH SQUEEZED IPA" OREGON

GOOSE ISLAND "312 URBAN WHEAT" ILLINOIS

LIGHTER STYLE - 5.5 COORS LIGHT, MICHELOB ULTRA, MODELO ESPECIAL

GLASS BOTTLE

9 49

18 83

9 25

9 25

12

11

12

12

11

11

11

12

11