



SMALL PLATES

OYSTERS \$16

OYSTERS, LEMON, COCKTAIL SAUCE

CALAMARI \$16

LIGHTLY FRIED CALAMARI, LOCAL GREENS WITH MANGO, LYCHEE, PEACH & PINEAPPLE SAUCE

MUSSELS \$15

MUSSELS, BACON, ONIONS, POTATOES, CREAM, WHITE WINE, OLES HERBS

SQUASH \$14

OLES ROASTED CARNIVAL SQUASH, CURRY-CASHEW CRÈME, OLES THYME HONEY, SESAME SEEDS

CONFIT POTATOES \$14

CONFIT OLES POTATOES, BACON-CIDER VINAIGRETTE, OLES GREENS, CHEDDAR TUILE

FRIED GREEN TOMATOES \$14

FRIED PICKLED GROUNDWORKS GREEN TOMATOES, ROASTED GARLIC AIOLI, GREEN SALAD

WONTONS \$14

PORK, SHRIMP & CREAM CHEESE STUFFED WONTONS, HOMEMADE GINGER-PINEAPPLE SAUCE

BEEF TARTARE \$18

BEEF TENDERLOIN, DIJON MUSTARD, PICKLES, CHIVES, LEMON, SHALLOT, WORCESTERSHIRE SAUCE, EGG YOLK, OLES POTATO CHIPS

STUFFED DATES \$13

CHORIZO, DATES, BACON, RED PEPPERS, ROMESCO SAUCE

FRIED EGGS \$14

CRISPY HARD BOILED EGGS, GARLIC-GINGER SAUCE, CRISPY ONIONS, CILANTRO

CARROTS \$14

ROASTED OLES CARROTS, MISO BUTTER, HOUSE MADE CHORIZO CRUMBLE, LOCAL MAPLE SYRUP

ENTREES

SHORT RIB \$35

ROOT BEER BRAISED SHORT RIB, OLES B-RED MASHED POTATOES W/ ROASTED GARLIC, LOCAL HONEY BUTTER SAUCE, SAUTEED OLES CARROTS

COD & 27

BREADED COD, CAJUN REMOULADE, STEWED OLES COLLARD GREENS, MAC AND CHEESE, CORNBREAD

BASIL FRIED RICE \$24

JASMINE RICE, FRIED TOFU, OLES CARROTS, OLES NAPA, ONIONS, EGGS, OLES BROCCOLI, THAI BASIL, BEAN SPROUTS

SESAME CHICKEN \$27

LIGHTLY BATTERED CHICKEN, SESAME SAUCE, CRISPY EGG NOODLES, STEAMED BROCCOLI, JASMINE RICE

SALMON CURRY \$31

SAUTEED SALMON, OLES ROASTED RUTABAGA, CARROTS, ONIONS, OLES NAPA, RICE, COCONUT CURRY SAUCE

STICKY RICE \$29

STICKY RICE, FLANK STEAK, HOT & SPICY SOUP WITH SHRIMP, TOMATOES, MUSHROOMS, GARNISHED WITH CILANTRO

GNOCCHI \$26

HOUSE MADE RICOTTA GNOCCHI, BOLOGNESE SAUCE, OLES HERBS, PARMIGIANO REGGIANO

PAPPARDELLE \$26

HOUSE MADE PAPPARDELLE NOODLES, HOUSE BUTCHERED & CURED ALWAYS SOMETHING FARM PORK NECK, OLES NAPA, LIGHT SMOKEY BROTH, OLES HERBS, ROASTED PEPPERS, PARMIGIANO REGGIANO

SHRIMP PUD THAI \$25

SHRIMP, SPROUTS, RICE NOODLES, PEANUT SAUCE, EGG

LAMB CASSOULET \$31

HOUSE BUTCHERED BELLEVUE LAMB CHOPS, BRAISED LAMB MEATBALLS, OLES CARROTS, CANNELLINI BEANS, OLES HERBS, OLES CELERIAC, OLES POTATOES, TOMATO

SALADS

CAESAR SALAD \$12

NATIVE OFFERINGS FARM ROMAINE HEARTS, HOUSE BREADCRUMBS, HOUSE CAESAR DRESSING, PARMIGIANO REGGIANO

APPLE FENNEL \$10

OLES GREENS, OLES FENNEL, CORNERSTONE APPLES, OLES ROSEMARY VINAIGRETTE, OLES CARROTS, DRIED CRANBERRIES, WALNUTS

BEET SALAD \$10

ROASTED OLES BEETS, CIDER- HONEY VINAIGRETTE, OLES GREENS, GOAT CHEESE, PUMPKIN OATS



FEATURING INGREDIENTS LOCALLY SOURCED FROM OLES FARM, ERBA VERDE FARM, NATIVE OFFERINGS FARM ALWAYS SOMETHING FARM, AND BELLEVUE FARM

