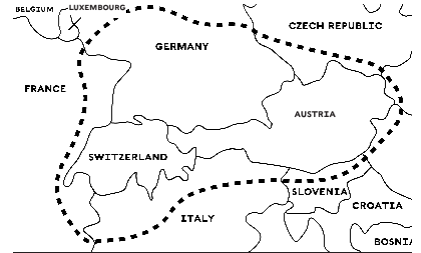


These dishes pay homage to the traditional Alpine cuisine & butchery of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration.



BOARDS

- ALPINE CHARCUTERIE FLIGHT**.....12
three Olympia Provisions meats, house made pickles, grain mustard, crostini
- THE METZGEREI'S BOARD**.....19
five Olympia Provisions meats, house made pickles, grain mustard, crostini
- CHEESE BOARD**.....15
three artisan cheeses, preserves, toasted nuts, crostini

- SMOKED TROUT BOARD**.....28
smoked trout, trout roe, cream cheese, seasonal compote, sauerkraut, grain toast
- GRAND CHALET BOARD (serves four)**.....55
inspired by the grand hotel buffets of Switzerland, this is the ultimate brunch smorgasboard | five Olympia Provisions meats, two artisan cheeses, smoked trout, rosti with melted raclette cheese, seasonal compote, sauerkraut, muesli with elderflower yogurt, sour butter, grain toast | *Please allow additional time*

BRUNCH CLASSICS

- CLASSIC BENEDICT**.....14
sweetheart Ham, two poached eggs*, housemade english muffin, hollandaise, rosti potatoes
add bay shrimp hollandaise \$8

- MATTERHORN BREAKFAST**.....13
two poached eggs*, sweetheart ham, potato rosti with melted raclette, seasonal jam, grain toast

- BAUERNOMELETT**.....14
German farmer's omelette with house cured pastured pork jowl bacon, onions, potato, and emmentaler. Served with farm lettuce salad in herb vinaigrette, house pickles

- GEMISCHTER SALATS**.....14
three seasonal salads, farm lettuces, mustard vinaigrette

- ALPINE PLATTER**.....15
fingerling potatoes, sauerkraut, dijon, grain mustard, choice of kielbasa, bratwurst, frankfurter, or kasekrainer

- BIRCHER'S MUESLI**.....11
classic Swiss cereal of oats, elderflower yogurt, grated apple, and honey, apple compote, toasted walnuts

- KIRSCHKRAPFEN MIT HOLUNDERBLÜTEN**.....9
plum fritters, elderflower sugar, sweet sour cream

SANDWICHES

served with fries or green salad

- FRANKFURTER**.....9
choice of toppings | ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1 | on a bun or board
- BRATWURST**.....10
house made sauerkraut, whole grain mustard | on a bun or board
- PUBLIC HOUSE GRINDER**.....13
sweetheart Ham, Mortadella, Salami Cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli* | on a hoagie roll
- CARMAN RANCH BURGER**.....14
100% local grass fed beef, tillamook cheddar, shredded lettuce, onion, aioli* | on a potato bun
- Add an egg..... 2
- Add house cured pasture raised jowl bacon..... 3

SMALL PLATES

- INSALATA DI CICORIA**.....13
autumn chicories, apples, hazelnuts, mountain gorgonzola, champagne vinaigrette
- HAND-ROLLED PRETZEL**.....8
with beer cheese, grain mustard
- PICKLE PLATE**.....5
seasonal pickled vegetables
- FRENCH FRIES**.....7
with aioli*
- HOUSE CURED PASTURE RAISED JOWL BACON**.....6

aged pepper hot sauces available upon request



**contains raw eggs. consuming raw eggs, or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of food borne illness.
20% automatic gratuity added for parties 8 or larger | a 3% charge is added to all checks to cover state and local business surcharges | 4 payment type max per party*

COCKTAILS

CLASSIC OP MARY.....	10
House mary mix, spicy vodka, salted rim, salami-pickle skewer	
WILDE LECKE.....	10
Tomato juice, ham stock, lemon, vodka with mustard caraway seed-salt rim, pretzel, ham, emmentaller skewer	
HOT TODDY.....	10
Four Roses, Barenjager, lemon, cinnamon stick	
BREITHORN COFFEE (served hot).....	12
Bulleit Bourbon, Nux Alpina Walnut liqueur, Averna, black walnut bitters, coffee, whip	
RUINETTE.....	9
Rothman & Winter Orchard Apricot liqueur, lemon, cava	
CIMA VIOLA.....	11
Dolin Genepy, Aviation Gin, Barenjager, sage, lemon	
THE WURST CHOICE.....	10
Pilsner tallboy, shot of Dickel 12 year, pickle back	
SANTIS.....	9
Vodka, grapefruit, cappelletti, rocks	
MIMOSA.....	8
Choice of Orange or Grapefruit	

ROSENSTADT DRAFT BEER

KOLSCH.3L/.5L.....	3/5
HELLES LAGER.5L.....	6
FEST BIER.5L.....	6
VIENNA LAGER.5L.....	6
EXPORT LAGER.5L.....	6
GERMAN PALE ALE.5L.....	6
DUNKEL.5L.....	6
ROSENSTADT RADLER.5L.....	7

MORE BEER & CIDER

KONIG PILSNER16oz can.....	4
ROTATING SEASONAL IPA16oz draft.....	7
ROTATING HAZY IPA16oz draft.....	7
ROTATING SEASONAL CIDER16oz draft.....	7
ROTATING SEASONAL DRAFT16oz.....	7

ALPINE SCHNAPPS

one ounce served with curated Rosenstadt beer back

PURKHART BLUME MARILLEN APRICOT.....	10
SCHLADERER HIMBEERGEIST RASPBERRY.....	11
KRAMER WILLIAMS PEAR.....	12

SPRITZ

CAPPELLETTI APERITIVO.....	10
cava, soda, orange, lemon, rosemary, rocks	
VIN d'ORANGE SPRIHITS.....	10
cava, soda, bitters, orange, rocks	

WINE BY THE GLASS

please see bottle list for additional options

SPARKLING

CHARLES FREY brut nature *pinot blanc, auxerrois, riesling* | alsace, fr \$12

WHITE

BRAND "Electric Acid Test" *chardonnay* | pflaz, 20 '11 \$11

VINCENT *pinot blanc* | willamette valley, or '18 \$11

WEINGUT BEURER *trocken riesling* | württemberg, de '20 \$11

SKIN CONTACT WHITE

ENDERLE & MOLL "Weiss Und Grau" *pinot gris, pinot blanc* | baden, de '11 \$11

ROSE

SEEHOF *pinot noir* | rheinhessen, de '20 \$10

RED

STICK FIGURINE "ferdinand the bull" *pinot noir* | willamette valley, or '19 \$12

CAVES DE DONNAS *nebbiolo* | val d'aoste, it '18 \$12

FUSO *barbera* | piedmont, it '20 \$10

ZERO PROOF COCKTAILS

EVA'S GRAPEFRUIT SPRITZ.....7
For Bitter or Worse "Eva's Spritz," grapefruit juice, simple syrup, soda, rocks, lemon zest

GHIA GINGER LIME RICKY.....7
Ghia n/a aperitif, ginger, lime, soda water, amarena

NON-ALCOHOLIC

STUMPTOWN COFFEE.....	3
STUMPTOWN COLD BREW.....	4.5
THYME ICED TEA.....	2.50
HOUSEMADE LEMONADE.....	2.50
GINGER LIME SODA.....	4
ELDERBERRY ROSEMARY SPRITZER.....	4.5
COKE/DIET COKE/SPRITE.....	2.50
STEVEN SMITH HOT TEA.....	3
Lord Bergamot (black), British Brunch (black), Mao Fung Shui (green), Meadow (herbal), Peppermint	

