



Call us directly to order for pickup or order online through Grubhub, Uber Eats, or Postmates

1401 Washington St, Oregon City
(503) 208-6400

BOARDS

CHARCUTERIE FLIGHT	11
Three Olympia Provisions meats, mustard, pickles, baguette Add artisan cheese \$4	
EUROPEAN BOARD	27
Five Olympia Provisions meats, two artisan cheeses, assorted pickles, grain mustard, baguette	
HAM BOARD	17
Landrauchschinken, capicola, Sweetheart Ham, dijon, sour dill pickles, herb butter, baguette	
WURSTCART SAMPLER	13
Kielbasa, bratwurst, frankfurter, with cherry mostarda, grain and dijon mustard, rye toast	

PLATES

ALPINE PLATTER	14
Choice of bratwurst, kasekramer, or frankfurter with fingerling potatoes, grain and dijon mustards	
ALPLERMAKK	14
Baked penne, creamy swiss & gruyere, festbier, lardons, panko	

SNACKS

PRETZELBRAID	8
with bier cheese	
FARM GREENS	7
FRENCH FRIES WITH AIOLI*	6
PICKLE PLATE	5

**contains raw eggs. consuming raw eggs, or undercooked meats, poultry, seafood, shellfish, dairy, or egg may increase risk of food borne illness.*

SAUSAGES

served with fries or farm greens on toasted potato bun

FRANKFURTER	9
Choice of toppings; dijon bier mustard yellow mustard catsup relish pickled onions sauerkraut Sub Field Roast Vegan Sausage +1	
BRATWURST	9
Olympia sauerkraut, house bier mustard	
THE ITALIAN	9
Chopped house pickles, parsley, dijon	
KASEKRAINER	9
Cheese studded sausage, Olympia sauerkraut, dijon	

SANDWICHES

served with fries or farm greens

OC BREWBURGER	11
1/3 lb patty with cheddar, romaine, pickled onion, tangy dressing* on potato roll	
PUBLIC HOUSE HERO	14
Capicola, Mortadella, Salami Cotto, with romaine, pickled onions and peppers, aioli*, and vinaigrette	
PATTY MELT	12
Peppered beef patty, grilled onions, tangy dressing*, melty swiss on rye	
GRILLED HAM & SWISS MELT	12
Sweetheart Ham, cherry mostarda, swiss on sourdough	
SWISS MELT	9
Cheddar, gruyere, and of course swiss with tangy dressing* on buttery sourdough	

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KIDS MENU

for kids 12 & under

CHEESE BURGER & FRIES.....	6
Sub veggie sticks for fries for free!	
HOT DOG & FRIES.....	5
Sub veggie sticks for fries for free!	
GRILLED CHEESE & FRIES.....	5
Sub veggie sticks for fries for free!	

RETAIL ITEMS

take the tastiness home!

OP + OCB BIER BRATS (12 oz)	10
A very special collaboration between Olympia Provisions & Oregon City Brewing, these delicious traditional German inspired bratwursts are infused with all the deliciousness of Oregon City Brewing's Provision Pilsner!	
FRESH RETAIL SAUSAGE PACKS (12 oz)	9
Inquire for daily selections	
EUROPEAN STYLE DRY CURED SALUMI (4.5 oz)	9
Inquire for daily selections	
SUMMER SAUSAGE.....	12
Silky, tangy, spicy, and delicious!	
SEASONAL PICKLES.....	11
Sauerkraut, relish, and more!	

OUR STORY

Salumist Elias Cairo, grew up first generation Greek-American with a father who made charcuterie at home. Doing things the old-fashioned way was commonplace. Elias later journeyed to Europe to apprentice in the kitchens of masters. It was there that he rediscovered the art of curing meat and found inspiration in the markets and mountain towns of the old world. The experience affirmed what he'd been taught all along: handmade is better.

Back in beautiful Portland, Oregon, Elias set out to approach the craft of charcuterie with purity and patience, recreating a nearly extinct traditional technique that is seldom seen in America. The result is Olympia Provisions, Oregon's first USDA-approved salumeria, established in 2009, deeply rooted in the past.

When we opened our tiny meat plant behind our original Portland restaurant we never imagined we'd be where we are at today. We've won numerous Good Foods Awards, opened more restaurants, launched a webstore with meat subscriptions, and are currently working on initiatives to improve sustainability & animal welfare while reducing in the Oregon pork industry.

This kitchen here in Oregon City in partnership with Oregon City Brewing came to life in 2016 as OP Wurst, and in 2018 we found our true identity as Olympia Provisions Public House - the European inspired family friendly charcuterie and sausage house we've always been. We are grateful to bring delicious eats paired with delicious drinks to our customers in Oregon City and beyond every day. We thank you.

To learn more about us, join our Postal Provisions Subscription club, or to get in touch visit our website at www.olympiaprovisions.com