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olympiaprovisionspublichouse.com  
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, sour dill pickles, dijon, salted butter, baguette	
GRAND SAUSAGE BOARD.....	40
Whole kielbasa, bratwurst, kasekramer, frankfurter, Italian, sauerkraut, grain mustard, hand made pretzel	
GRILLED SAUSAGE SAMPLER.....	13
Kielbasa, bratwurst, frankfurter, with cherry mostarda, grain and dijon mustard, rye toast	

## SANDWICHES

*served with pickle and fries or green salad*

PUB BURGER.....	10
American cheese, shredded lettuce, onion, aioli*, served on potato bun   add bacon \$2   pickled peppers \$1	
PUBLIC HOUSE HERO.....	14
Capicola, Mortadella, Salami Cotto, pickled peppers, shredded lettuce, red onion, aioli*, served on hoagie roll	
BEEF TONGUE REUBEN.....	13
Slow braised beef tongue. Swiss cheese, sauerkraut, Russian dressing*, served on grilled rye	
GRILLED SWEETHEART HAM & SWISS CHEESE.....	12
Cherry mostarda, served on sourdough	
SUMMER BLT.....	13
Olympia Provisions bacon, heirloom tomatoes, farm lettuces, aioli, herb vinaigrette, on sourdough toast	

## SALADS

SIMPLE GREENS.....	6
Red onion, mustard vinaigrette	
SUMMER LETTUCES.....	11
Cherry tomato, fennel, pole beans, smoky blue cheese, herb vinaigrette	

## SAUSAGES

*served with fries or green salad*  
*Substitute Field Roast Vegan Sausage \$2*

FRANKFURTER.....	9
Choice of toppings   ketchup, dijon or yellow mustard, onions, relish, on a bun   sauerkraut +1	
BRATWURST.....	9
House made sauerkraut, whole grain mustard, on a bun	
ITALIAN SAUSAGE.....	9
Summer giardiniera, whole grain mustard, on a bun	
KASEKRAINER.....	11
Cheese studded sausage, sauerkraut, dijon, on a bun	

## PLATES

ALPINE PLATTER.....	14
Choice of bratwurst, kielbasa, frankfurter, kasekramer with crispy fingerling potatoes, grain and dijon mustards	
BAKED MACARONI.....	12
choice of Bacon & Beer or Heirloom Tomato & Green Chile	

## SNACKS

HAND-ROLLED PRETZEL.....	5
with cheese sauce	
FRENCH FRIES WITH AIOLI*.....	5
PICKLE PLATE.....	5

## DESSERT

SUMMER TRIFLE.....	8
Kirsch cake, market berries, sweet sour cream	
RUBY JEWEL ICE CREAM SANDWICHES.....	6
Choice of Chocolate Cookies & Salted Caramel Ice Cream or Brown Sugar Cookies with Oregon Strawberry Ice Cream	

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



## 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!	
MAC & CHEESE .....	6

## 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.....	9
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](http://www.olympiaprovisions.com)*