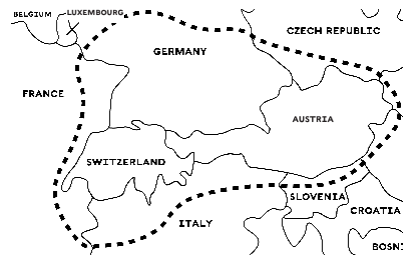


These dishes pay homage to the traditional Alpine cuisine & meat merchants of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration.



BOARDS

- | | |
|---|--|
| ALPINE CHARCUTERIE FLIGHT.....15 | SMOKED TROUT BOARD.....28 |
| three Olympia Provisions cured meats, house made pickles, grain mustard, crostini <i>*often contains nuts</i> | smoked trout, trout roe, cream cheese, seasonal fruit or compote, sauerkraut, grain toast |
| THE METZGEREI'S BOARD.....22 | GRAND CHALET BOARD (serves four).....55 |
| five Olympia Provisions cured meats, house made pickles, grain mustard, crostini <i>*often contains nuts</i> | 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, poached eggs |
| CHEESE BOARD*.....16 | <i>Please allow additional time to make. May contain nuts.</i> |
| three artisan cheeses, preserves, toasted nuts, crostini | |

BRUNCH CLASSICS

- | | |
|--|--|
| MATTERHORN BREAKFAST.....13 | TIROLER GROSTL13 |
| two poached eggs*, landrauchschen, potato rosti with melted raclette, seasonal jam, grain toast | OP Farmer's Network jowl bacon, potato hash, braised pork, caramelized onions, bitter greens, two fried eggs |
| BRUNCH BLT.....17 | ALPINE PLATTER.....16 |
| heirloom tomato, bacon, sunny eggs, little gems, aioli, sourdough <i>with fries or green salad</i> | fingerling potatoes, sauerkraut, dijon, grain mustard <i>choice of kielbasa, bratwurst, frankfurter, or kasekramer</i> |
| CLASSIC BENEDICT.....15 | KAISERSCHMARRN "THE EMPERORS MESS".....11 |
| sweetheart ham, two poached eggs*, housemade english muffin, hollandaise, rosti potatoes | torn sweet souffle pancake, rum raisins, apple sauce |

SANDWICHES

served on a bun with fries or green salad

- | |
|---|
| FRANKFURTER.....9 |
| choice of toppings ketchup, dijon or yellow mustard, onions, relish <i>add sauerkraut \$2</i> |
| BRATWURST.....11 |
| house made sauerkraut, whole grain mustard |
| PUBLIC HOUSE GRINDER.....14 |
| capicola, mortadella, salami cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli*, on a hoagie roll |
| CARMAN RANCH BURGER.....15 |
| 100% local grass fed beef, tillamook cheddar, shredded lettuce, onion, aioli* on a potato bun <i>add an egg \$2 add bacon \$3</i> |

SALADS & SMALL PLATES

- | |
|---|
| LITTLE GEM LETTUCES & STRAWBERRIES.....13 |
| little gem lettuces, strawberries, fennel, croutons, creamy poppyseed dressing |
| GEMISCHTER SALATS.....14 |
| three seasonal salads, farm lettuces, mustard vinaigrette |
| HAND-ROLLED PRETZEL.....8 |
| with beer cheese, grain mustard |
| SEASONAL PICKLE PLATE.....5 |
| seasonal pickled vegetables |
| FRENCH FRIES.....7 |
| with aioli* |
| JUST A WURST.....8 |
| kielbasa, bratwurst, frankfurter, or kasekramer ask your server about our seasonal sausages |

Brunch Saturday & Sunday 10-3pm Lunch Monday - Friday 10-4pm Dinner Everyday 4pm-10pm

Call for take out (503) 384-2259



**contains raw product or nuts. 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 6 or larger | a 3% charge is added to all checks to cover state and local business surcharges

4 credit cards max per party

COCKTAILS

MIMOSA.....	8
choice of orange or grapefruit. ask if we have a special.	
CLASSIC OP MARY.....	10
a touch spicy with a salami-pickle skewer and a salted rim	
THE EDELWEISS.....	13
gin and cocchi bianco shaken with oj served with cherry n' a twist	
MILANO TORINO SOUR.....	13
campari and bordiga extra dry vermouth in an egg white sour	
SCARLET SNAP.....	13
a refreshing and zippy take on a margarita with mezcal, ginger, and crimson snap amaro	
SCHLENHEN LIKOR FIZZ.....	12
schlenhenlikor means sloe gin: a gin based spirit made with sloe berries	

SPRITZ

CAPPELLETTI APERITIVO.....	10
refreshing, herbal, and sweet cappelletti in bubbles	
VIN d'ORANGE SPRITZ.....	10
featuring archival vin d'orange, a locally made orange based wine	
RASPBERRY GHOST.....	12
a spritz of cocchi rosa and himbeergeist raspberry schnapps himbeergeist means raspberry ghost	

ROSENSTADT DRAFT BEER

KOLSCH .3L/.5L.....	5/7
HELLES LAGER.5L.....	7
GERMAN PALE .5L.....	7
VIENNA LAGER.5L.....	7
OTTO ITALIAN PILSNER.5L.....	7
DUNKEL.5L.....	7
HEFEWEIZEN.5L.....	7
ROSENSTADT RADLER5L.....	8

MORE BEER & CIDER

OLD TOWN WATERFRONT LAGER16oz draft.....	7
ROTATING HAZY IPA16oz draft.....	8
ROTATING SEASONAL CIDER16oz draft.....	7
ROTATING SEASONAL SOUR 16oz draft.....	7

ALPINE PAIRINGS

KOLSCH + SCHNAPPS.....	12
short kolsch with a shot of apricot, raspberry, or pear schnapps	
CIDER+ AMARO.....	12
short cider with a shot of bonal, fernet, or cocchi teatro	
THE WURST CHOICE.....	10
tallboy with shot of dickel rye and a pickle back	

WINE BY THE GLASS

please see bottle list for additional options

SPARKLING

DURANTE "le spinee" prosecco *glera* | veneto, it \$12/ \$46

WHITE

SEEHOF *dry riesling* | rheinhessen, de '20 \$11/ \$42

SONNHOF *gruner veltliner* | kauptal, at '19
\$11/ \$48(1L)

PRIMA MATERIA *tocai friulano* | porter valley, ca '19
\$11/ \$42

SKIN CONTACT WHITE AKA "ORANGE"

JOHANNES TRAPL *gruner veltliner, weissburgunder (pinot blanc) welschriesling*
carnuntum, at '19 \$12/ \$46

ROSE

BOW AND ARROW *gamay* | willamette valley '21 \$12/ \$46

JOHANNESHOF REINISCH *pinot noir st. laurent*
thermenregion, at '20 \$12/ \$46

RED

WACHTER WIESLER "rotes handgemenge"
zweigelt, blaufrankisch | at '18 2\$12/ \$46

MCKINLAY *pinot noir* | willamette valley '20 \$12/ \$48

ELENA WALCH *lagrein* | trentino-alto adige, it
'20 \$12/ \$46

ZERO PROOF COCKTAILS

GHIA GINGER LIME RICKY.....	8
ghia non-alcoholic apertif in a sweet bubbly mocktail	
SASKATOON SPRITZ.....	8
for bitter or worse saskatoon elixir on the rocks	
ELDERBERRY ROSEMARY SPRITZ.....	5
our housemade elderberry soda	

NON ALCOHOLIC

STUMPTOWN COFFEE.....	3
STUMPTOWN COLD BREW.....	5
THYME ICED TEA.....	3
HOUSEMADE LEMONADE.....	3
GINGER LIME SODA.....	4
BOTTLED COKE OR SPRITE.....	4
DIET COKE.....	3
CLUB SODA.....	2.5
STEVEN SMITH HOT TEA.....	3
Lord Bergamot, British Brunch, Mao Fung Shui Meadow, Peppermint	



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