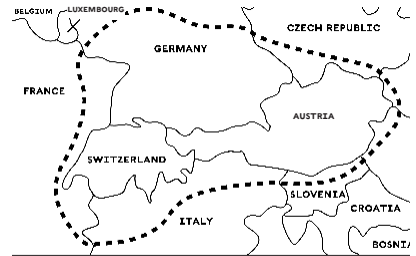


*These dishes pay homage to the traditional Alpine cuisine & meat merchants of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration*



## BOARDS

- ALPINE CHARCUTERIE FLIGHT**.....15  
 three Olympia Provisions cured meats, house made pickles, grain mustard, crostini *\*often contains nuts*
- CHEESE BOARD\***.....16  
 three artisan cheeses, seasonal fruit, toasted hazelnuts, crostini
- THE METZGERE'S BOARD**.....22  
 five Olympia Provisions cured meats, house made pickles, grain mustard, crostini *\*often contains nuts*

- SMOKED TROUT BOARD**.....28  
 house smoked mcfarland springs trout, trout roe, cream cheese, seasonal fruit or compote, sauerkraut, grain toast
- MATTERHORN BOARD**.....37  
 five Olympia Provisions cured meats, two half sausages, two cheeses, seasonal fruit, pickles, mustard, crostini *\*contains nuts*
- GRAND SAUSAGE BOARD**.....45  
 whole kielbasa, bratwurst, kasekrainer, frankfurter, sauerkraut, grain mustard, pretzel

## ALPINE CLASSICS

- CREME VICHYSOISE GLACÉE**.....11  
**VICHY, FRANCE**  
 creamy leek and potato soup, served chilled *warmed by request*
- TOMATENSALAT**.....15  
**BAVARIA, GERMANY**  
 heirloom tomatoes, diva cucumber, sweet onion, alp blossom cheese, herb salad, cider vinaigrette
- ALPINE PLATTER**.....16  
**EVERYWHERE IN THE ALPS**  
 fingerling potatoes, sauerkraut, dijon, grain mustard | *choice of kielbasa, bratwurst, frankfurter, or kasekrainer*
- KASESPATZLE**.....17  
**SWABIA, GERMANY**  
 crispy spaetzle, emmentaler, gruyere, crispy leeks, apple sauce | *add kielbasa \$9*

- SCHWENKBRATEN**.....26  
**SAARLAND, GERMANY**  
 grilled pasture raised pork chop, warm dill & mustard potato salad, charred spring onions
- TOGGI SCHNITZEL**.....23  
**TOGGENBURG, SWITZERLAND**  
 breaded fried Farmer's Network Pasture Raised pork cutlet, landrauschschinken, swiss cheeses, gemischter salats
- RISOTTO AL POMODORO**.....18  
**LOMBARDY, IT**  
 tomato risotto, basil, fontina, parmigiano reggiano | *add nonna's kale and provolone sausage \$9*
- FONDUE NEUCHATEL**.....48  
**NEUCHATEL, SWITZERLAND**  
 fondue with emmental, gruyere, & white wine, served with a whole kielbasa, apple, fingerling potatoes, pickles, house-made soft pretzel bites, bread | *add bratwurst, frankfurter, or kasekrainer \$8*  
*Please allow extra time to prepare*

## SAUSAGES

- served on a bun with fries or green salad*
- FRANKFURTER**.....9  
 choice of toppings | ketchup, onions, relish, dijon or yellow mustard, sauerkraut +2
- BRATWURST**.....11  
 house made sauerkraut, whole grain mustard
- KASEKRAINER**.....12  
 cheese studded sausage, spicy carrot kraut, dijon

## SANDWICHES

- served with fries or green salad*
- BLT**.....15  
 heirloom tomato, bacon, little gems, aioli\*, sourdough toast
- CARMAN RANCH BURGER**.....15  
 100% local grass fed beef, american cheese, shredded lettuce, onion, aioli\*, potato bun | *add house cured pasture raised jowl bacon \$3*
- PUBLIC HOUSE GRINDER**..... 14  
 capicola, mortadella, salami cotto, pickled peppers,

## SALADS & SMALL PLATES

- LITTLE GEM LETTUCES & STRAWBERRIES**.....13  
 little gem lettuces, strawberries, fennel, croutons, creamy poppyseed dressing
- GEMISCHTER SALATS**.....14  
 three seasonal salads with springtime lettuces in a vinaigrette
- SIMPLE GREENS**.....8  
 springtime lettuces in herb vinaigrette
- FRENCH FRIES with aioli\***.....7
- SEASONAL PICKLE PLATE**.....5
- HAND-ROLLED PRETZEL**.....8  
 with beer cheese, grain mustard

## DESSERT

- KAISERSCHMARRN "THE EMPORERS MESS"**.....11  
 torn sweet souffle pancake, rum raisins, apple sauce



*\*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

FLORA DOLIN.....	14
two local favorites: aria gin and flora green amaro served up	
THE BLOSSOM AND THE BERRY.....	12
an elderberry and elderflower gin and tonic	
SCARLET SNAP.....	13
a refreshing and zippy take on a margarita with mezcal, ginger, and crimson snap amaro	
SCHLENHEN LIKOR FIZZ.....	13
berries and gin in a fizzy egg white sour schlenhen likor is sloe gin: a gin based spirit made with sloe berries	
OLD FASHIONED.....	12
bulleit bourbon with citrus bitters on a king cube	
THE LOW SUN.....	12
bourbon, aperol, and cocchi bianco on a kind cube with a twist	

## 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 RADLER .5L.....	8

## ROTATING BEER & CIDER

OLD TOWN WATERFRONT LAGER 16oz draft.....	7
ROTATING HAZY IPA 16oz draft.....	8
ROTATING SEASONAL CIDER 16oz 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 a 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* | kamptal, 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 aperitif 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

