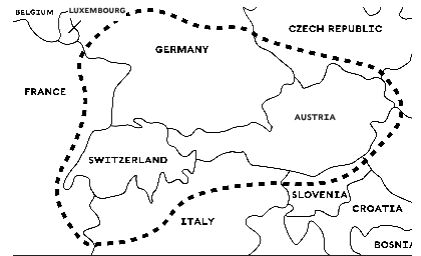


*These dishes pay homage to the traditional Alpine cuisine & butchery of Germany, Austria, Italy, France, and Switzerland that formed the basis for much of Olympia Provisions' inspiration.*



## BOARDS

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

## BRUNCH CLASSICS

- |  |  |
|--|--|
| <b>LEONE &amp; SONS PORK ROLL</b> .....13  | <b>GEMISCHTER SALATS</b> .....14   |
| Olympia Provisions & Brad Leone grilled pork roll, scrambled egg, american cheese, aioli*, potato bun served with fries or salad | three seasonal salads, farm lettuces, mustard vinaigrette  |
| <b>CLASSIC BENEDICT</b> .....15  | <b>ALPINE PLATTER</b> .....16  |
| sweetheart Ham, two poached eggs*, housemade english muffin, hollandaise, rosti potatoes add bay shrimp hollandaise \$8          | fingerling potatoes, sauerkraut, dijon, grain mustard, choice of kielbasa, bratwurst, frankfurter, or kasekraier |
| <b>MATTERHORN BREAKFAST</b> .....13  | <b>MOHNUDELN</b> .....11   |
| two poached eggs*, sweetheart ham, potato rosti with melted raclette, seasonal jam, grain toast                                  | hand rolled potato dumplings, sweet poppy seeds, lemon, crunchy sugar  |
| <b>TIROLER GROSTL</b> .....13  | <b>KAISERSCHMARRN "THE EMPERORS MESS"</b> .....11  |
| OP Farmer Network Jowl Bacon, potato hash, braised pork, caramelized onions, bitter greens,                                      | torn sweet souffle pancake, rum raisins, apple sauce   |

## SANDWICHES

*served with fries or green salad | add sour dill pickle \$3*

- |  |
|--|
| <b>FRANKFURTER</b> .....9  |
| choice of toppings   ketchup, dijon or yellow mustard, onions, relish, sauerkraut +1   on a bun                                    |
| <b>BRATWURST</b> .....11   |
| house made sauerkraut, whole grain mustard   on a bun  |
| <b>PUBLIC HOUSE GRINDER</b> .....14  |
| sweetheart Ham, Mortadella, Salami Cotto, pickled peppers, shredded lettuce, onion, italian vinaigrette, aioli*   on a hoagie roll |
| <b>CARMAN RANCH BURGER</b> .....15   |
| 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

- |  |
|--|
| <b>FORAGED LETTUCES</b> .....13  |
| local foraged greens, Belper Knolle cheese, radish, fennel, lemon, olive oil |
| <b>HAND-ROLLED PRETZEL</b> .....8  |
| with beer cheese, grain mustard  |
| <b>PICKLE PLATE</b> .....5   |
| seasonal pickled vegetables  |
| <b>FRENCH FRIES</b> .....7   |
| with aioli*  |
| <b>HOUSE CURED PASTURE RAISED JOWL BACON</b> .....6                          |
| <b>JUST A WURST</b> .....8   |
| kielbasa, bratwurst, frankfurter, or kasekraier                              |

*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  |    |
| HOT TODDY.....   | 11 |
| Four Roses, Barenjager, lemon, honey, cinnamon stick   |    |
| CAFFE CORRETTO (hot or cold) .....   | 12 |
| Classic italian tradition of black coffee "corrected" with Averna Amaro, served with whipped cream                               |    |
| FUZZY SLIPPER.....   | 13 |
| Espolon silver tequila, St. Germain, Cointreau, apple cider, lime, cinnamon-sugar-salt rim (served hot)                          |    |
| CIMA VIOLA.....  | 11 |
| Dolin Genepy, Aviation Gin, Barenjager, sage, lemon  |    |
| THE WURST CHOICE.....  | 10 |
| Pilsner Tallboy, shot of Dickel 12 year, pickle back   |    |
| RASPBERRY GHOST.....   | 12 |
| Cocchi Americano Rosa, Himbeergeist Raspberry Schnapps, grapefruit juice, lemon bitters, sparkling wine, soda, rocks, lemon zest |    |
| MIMOSA.....  | 8  |
| Choice of Orange or Grapefruit   |    |

## SPRITZ

|  |    |
|--|----|
| CAPPELLETTI APERITIVO.....   | 10 |
| cappelletti, sparkling wine, soda, orange, lemon, rosemary, rocks    |    |
| VIN D'ORANGE SPRITZ.....   | 10 |
| arichival vin d'orange, sparkling wine, soda, bitters, orange, rocks |    |

## ROSENSTADT DRAFT BEER

|                                 |     |
|---------------------------------|-----|
| KOLSCH .3L/.5L.....             | 5/7 |
| HELLES LAGER.5L.....            | 7   |
| GERMAN PALE 5L.....             | 7   |
| VIENNA LAGER.5L.....            | 7   |
| BOCK DARK LAGER.5L.....         | 7   |
| SCHWARZBIER BLACK LAGER.5L..... | 7   |
| DUNKEL.5L.....                  | 7   |
| ROSENSTADT RADLER.5L.....       | 8   |

## MORE BEER & CIDER

|   |   |
|---|---|
| ROTATING SEASONAL IPA 16oz draft.....   | 7 |
| ROTATING HAZY IPA 16oz draft.....       | 8 |
| ROTATING SEASONAL CIDER 16oz draft..... | 7 |
| ROTATING SEASONAL SOUR 16oz draft.....  | 7 |
| EX NOVO PERLE HAGGARD 16oz can.....     | 5 |

## ALPINE SCHNAPPS

one ounce served with curated Rosenstadt beer back

|  |    |
|--|----|
| PURKHART BLUME MARILLEN APRICOT.....   | 12 |
| SCHLADERER HIMBEERGEIST RASPBERRY..... | 12 |
| KRAMER WILLIAMS PEAR.....              | 12 |

## WINE BY THE GLASS

*please see bottle list for additional options*

### SPARKLING

COLLIN cremant de limoux brut *chardonnay, chenin blanc, pinot noir* | fr \$12

### WHITE

OHLZELT "gruner leader" *gruner veltliner* | pflaz, de '20 \$11

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

OVUM "big salt" *riesling, gewurztraminer, pinot blanc, muscat* | oregon '21 \$11

### SKIN CONTACT WHITE AKA "ORANGE"

FORLORN HOPE "queen of the sierras" *vermentino, chardonnay, muscat* | california '20 \$12

### ROSE

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

### RED

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

MAISON ANGELOT *bugey gamay* | val d'aoste, it '19 \$11

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

## ZERO PROOF COCKTAILS

SASKATOON SPRITZ.....8  
For Bitter or Worse "Saskatoon," grapefruit juice, honey, soda, thyme, rocks, lemon zest

GHIA GINGER LIME RICKY.....8  
Ghia n/a aperitif, ginger, lime, soda water, amarena

## NON-ALCOHOLIC

|   |     |
|---|-----|
| STUMPTOWN COFFEE.....   | 3   |
| STUMPTOWN COLD BREW.....  | 4.5 |
| THYME ICED TEA.....   | 3   |
| HOUSEMADE LEMONADE.....   | 3.5 |
| GINGER LIME SODA.....   | 4.5 |
| ELDERBERRY ROSEMARY SPRITZER.....   | 4.5 |
| COKE/DIET COKE/SPRITE.....  | 3   |
| STEVEN SMITH HOT TEA.....   | 3   |
| Lord Bergamot (black), British Brunch (black), Mao Fung Shui (green), Meadow (herbal), Peppermint |     |

