HAND-MADE WITH PRECISION
Quality Meats
OLYMPIA PROVISIONS
Since 2009
Southeast

charcuterie boards

all boards are served with baguette

additional baguette or crostini 3

gluten-free options upon request 4

chef's choice | *selection of five meats***, pickled vegetables, & grain mustard* **28**

spanish board | *three spanish salamis, sweetheart ham, fresh chorizo, miticaña, fried almonds***, & piquillo pepper salad* **29**

french board | *two french saucissons, paté***, pork rillettes, garlic sausage, brie fermier, pickled vegetables, & grain mustard* **29**

italian board | *two italian salamis, mortadella***, capicola, italian sausage, fennel-parsley salad, taleggio, & olives*** **29**

ham board | *sweetheart ham, capicola, landrauschinken, pickles, dijon, butter* **27**

cheese board | *with preserves & crostini*
one cheese **8** *three cheese* **23**
five cheese **37**

Grand Brunch for Two

$68

seasonal mixed green salad with lemon vinaigrette, herbs

two oysters on the half shell

charcuterie* & cheese board with almonds***, olives**, house made pickles, grain mustard**

sweetheart ham benedict with english muffin, poached eggs*, hollandaise*, laser potatoes

rotating dessert

snacks

house-made *pickled egg* **5**

seasonal house-made *pickled vegetable* **plate 8**

salted and fried *almonds**** **8**

citrus and chili *marinated olives*** **8**

oyster on the half shell* | **mignonette 4**

tinned La Brujula *sardines* | **dijon, beurre de baratte, lemon, pickled onion, crostini 22**

cantabrian brown *anchovies* | **beurre de baratte, baguette 8**

soup & vegetables

butternut squash **soup, caramelized apple, brown butter, sage cup 5 / bowl 10**

seasonal mixed *green salad* | **lemon vinaigrette, fresh herbs 15**

catalogna *chicories* | **radicchio, croutons, grana padano, anchovy vinaigrette* 17**
add boquerones 4

creamed *kale gratin* | **leek, comté, lemon, bread crumb, toasted baguette 14**

plates

eggs benedict | **served with english muffin, poached eggs*, hollandaise*, laser potatoes**
sweetheart ham **19** *or seasonal vegetables* **18**

flapjack attack | **sweetheart ham, poached eggs*, hollandaise*, hot cakes 19**
add laser potato 6

hot cakes | **maple syrup, butter, powdered sugar 16**
add breakfast meat 9

biscuits and gravy | **breakfast sausage gravy, two biscuits 16**

parisian *omelette* | **dungeness crab, fines herbes, comté, farm greens 25**

house-made beef *hand pie**** | **confit teres major, roasted mushrooms and onions, puff pastry, stone-ground mustard, farm greens 16**

bircher muesli | **overnight soaked oats in heavy cream, yogurt, seasonal fruit, hazelnuts***, almonds***, cinnamon 14**

sandwiches

served with potato chips
sub green salad 4 / sub cup of soup 5 / sub laser potato 6
make it a salad 5 / gluten-free bread 4

pork roll | **toasted english muffin, griddled pork roll, dijon, gouda, fried egg 17**

"the randy" | **apples, blue cheese*, sweetheart ham, hazelnuts***, shallot, frisée & aioli* on toasted ciabatta 17**

pork frankfurter | **ketchup, yellow mustard, relish, & onions on a potato bun 12**
add sauerkraut 2

sides

meat | **ham, kielbasa, käsekrainer, bacon, breakfast links 9**

bread | **english muffin, biscuit, brioche, baguette, with seasonal jam & butter 5**

laser *potatoes* **6**

*two eggs** | **any way 6**

make your own *breakfast* **24**
(choose one from each of the above side categories)

please notify your server of any food allergies - we are happy to accommodate dietary restrictions when possible

**consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness. tartare served raw. aioli contains raw egg **wild mushrooms not an inspected product/olives may contain pits ***contains nuts and/or gluten*
3% health & wellness surcharge added to all checks

20% service charge added to all checks - 100% of this charge goes to the staff and is not retained by Olympia Provisions
service charge & wellness fees may be removed upon request

house cocktails

olympia mary | **house mix, salt and tajin rim, pickle & salami skewer 15**
***make it spicy with house infused chili-lime vodka +2 *add a beer back +3**

bicicletta alpina | **accompani mari gold amaro, sparkling wine, grapefruit bitters, soda, rocks 14**

old fashioned | **whiskey, luxardo maraschino liqueur, dom benedictine, cherry & tiki bitters, orange slice 15**

terra incognita | **mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters, lemon 17**

gilded mirror | **basil hayden dark rye whiskey, dry curaçao, aveze genetian liqueur, cold brew, orange & cardamom bitters 16**

portland marg | **reposado tequila, frangelico, combier, lime 15**

queen of clubs | **vodka, cold brew, liquor 43, portland syrups vanilla, orange bitters 14**

bar casa vale gin tonicá | **served in the Iberian style with gin, tonic, botanical garnishes 15**

zero proof cocktails

red ferrari | **san pellegrino san bitter soda, grapefruit, orange slice 8**

amarena old fashioned | **the pathfinder n/a spirit, cherry syrup, toasted almond bitters, cherry 12**

wine by the glass (+4 for a quartino)

sparkling

macabeu, xarel-lo, parellada | **AT ROCA Reserva Cava Brut Nature Catalunya ES 2023 16**

xinomavro | **KIR YIANNI "Akakies" Sparkling Rosé Amyndeon GR 2024 15**

white

gruner veltliner | **JOSEF FISCHER Federspiel Wachau AT 2024 14**

melon de bourgogne | **BOW & ARROW Willamette Valley OR 2024 15**

catarratto | **MARCO De BARTOLI "Lucido" Sicily IT 2025 16**

chenin blanc | **CHATEAU LA DIVE "Les Moulins" Saumur Loire 2025 15**

rosé & orange

grenache, cinsault, syrah | **CHATEAU LES MESCLANCES Rosé 'Romane' Provence FR 2025 14**

gewurtraminer, muscat | **CHARLES FREY "Maceration" Alsace FR 2024 15**

red

pinot noir | **STICK FIGURINE Willamette Valley OR 2022 16**

gamay | **GREGOIRE HOPPENOT "Cuvée Luc" Beaujolais FR 2024 14**

cabernet franc | **BOUCARD "Nom de Zeus" Loire 2025 14**

nero d'avola | **Il Censo "700" Siciliy IT 2019 17**

dry sherry *(flight of 4 for 20)*

EL MAESTRO SIERRA Fino 12

VIÑA CALLEJUELA "Macharnudo" Manzanilla 16

CESAR FLORIDO "Cruz del Mar" Amontillado 16

MANUAL ARAGON "Tio Alejandro" Oloroso 12

beer & cider

Draft Selections (16/11 oz) Little Beast IPA / Rosenstadt Helles Lager
P'friem Pilsner 12oz can (OR) 7
Peroni Nastro Azzurro 12oz bottle (IT) 8
Von Ebert "8th Anniversary" Hazy IPA 16oz can (OR) 9
Duvel Strong Golden Ale 11.2oz bottle (BE) 12
Rosenstadt Hefeweizen 16oz can (OR) 8
Little Beast "Electric Sunshine" Strawberry Lemon Sour 16oz can (OR) 9
Son of Man "Beti" Basque-style Cider 12oz can (OR) 11
Aval Gold Cider 12oz can (FR) 8
Aval Rosé Cider 12oz can (FR) 8

non alcoholic

Athletic Brewing "Run Wild" n/a IPA 12oz can 6
Puff Drip Coffee 4.5
Puff Cold Brew 5
Steven Smith Tea 4.5
peppermint | lord bergamot black
meadow chamomile blend | green
Steven Smith Classic Black Iced tea 4
Sparkling Mineral Water (750 mL) 9 (330 mL) 4
Bottled Coke 4
Diet Coke 4

HOUSE SODAS

Sparkling Lemonade 5
Ginger Lime Soda 5
Pomegranate, Lime & Rose Soda 5