

## **STARTERS**

Roasted Beets, Arugula, Ricotta Salata, Pine Nuts12
Kale Salad, Vermont Cheddar, Almonds14
Burrata, Sweet Pepper Vinaigrette, Grilled Ciabatta16
Ollie's Seafood Gumbo, Andouille Sausage15
Crispy Calamari with Chipotle16
Maine Mussels with Tomato, Chorizo, Herbs14
Grilled Shrimp with Basil-Yogurt Sauce16
Chicken-Fried Chicken Wings, Buttermilk Dressing12
Fennel-Glazed St. Louis Ribs12
SANDWICHES Pulled Pork Roll, Tony's Slaw, Chips
MAINS Orecchiette, Roasted Cauliflower, Pecorino17
Rigatoni with Broccoli Rabe, Sausage & Chickpeas19
Catskill Mountain Trout, Lentils, Butternut Squash24
Sea Scallops, Parsnip, Sweet and Sour Apple26
Curry Chicken with Lime on Coconut Rics23
Short Rib Goulash with Caraway Sour Cream25
Grilled Lamb Chop, Cous Cous Salad, Harissa, Mint26

### **SHARES**

**FOR THE TABLE** 

Ollie's Pickle Plate

9

**Marinated Olives with Fennel** 

6

Pizza Popcorn

5

Vegetable Crudité,

Lemon Hummus, Toasted Pita

13

Mini Maine Crab Rolls

6 each

Soft Chicken Tacos,

Salsa Verde

11

**Cured Meats & Cheese Platter** 

17

**French Fries** 

8

# **DESSERTS**

Chocolate & Vanilla Soft Serve

7

Zach's Warm Chocolate Cake

Mixed Berry Cobbler Cookie Plate

8

8



## **WINE** LIST

SPARKLING G/B
Prosecco, Tulia, Italy
Prosecco Rose, Le Coulture, Italy14/52
Champagne, Pierre Gimmonet 'Belles Annees' Brut NV90
Champagne, Gaston Chiquet Blanc des Blancs d'Ay Brut NV110
Champagne, Pierre Peters 'Brut Millisime' 2006140
Champagne, Moet & Chandon Dom Pérignon 2003
Champagne, Krug 'Grand Cuvee' Brut NV310
Rose Champagne, Chartogne-Taillet Brut NV95
Rose Champagne, Rene Geoffrey 'Rose de Saignee' Brut NV140
Rose Champagne, Billecart Salmon Brut NV140
Rose Champagne, Egly-Ouriet Brut NV180
WHITE G/B
Pinot Grigio, Erst e Neue 2011, Italy
Sauvignon Blanc, Grand Moulin 2011, France
Chardonnay, Gothic 'Ophelia' 2011, Oregon14/50
Sancerre, Bailly-Reverdy 'Chavignol,' 2011, France
Riesling, Donnhoff, Oberhauser Leistenberg Kabinett 2011, Germany55
Gewurtztraminer, Dirler-Cade 'Bux,' 2010, France
Riesling Grand Cru, Dirler-Cade 'Kessler,' 2010 France60
Chablis ler Cru, Romain Bouchard 'Vau de Vay,' 2010 France75
Puligny-Montrachet, H & D Delagrange 2010, France90
RED G/B
Pinot Noir, Pull Eighty 2010, Oregon
Malbec, Alhambra 2011, Argentina
Cabernet Sauvignon, Haut Corey 2010, France 14/50
Syrah, Tensley 'Lite' 2011, California
Chianti Classico, Le Fonti 2009, Italy
Rioja, Cune Reserva, 2007, Spain
Châteauneuf-du-Pape, Roger Perrin 2009, France 65
Barolo, Giovanni Corino 2008, Italy
Cabernet Sauvignon, Sinskey 'POV' 2008, California
Pinot Noir, Soter 'North Valley', 2009, Oregon
Châteauneuf-du-Pape, Le Vieux Donjon 2010, France110

# DRAFT **BEER**

# HOUSE COCKTAILS

BY TIFFANY SHORT

#### **BYE BYE ALBATROSS**

Russian Standard Vodka, Dolin Vermouth, Peychaud's, Absinthe

### **CAPITULATION #3**

 ${\bf Plymouth\ Gin,\ Dolin\ Blanc,\ Salers\ Aperitif,\ Riesling}$ 

14

#### **DAMSEL'S DOWNFALL**

Corralejo Reposado Tequila, Apple-Cinnamon Shrub, Club Soda  ${f 14}$ 

#### **JERSEY LIGHTNING SLING**

Laird's Applejack, Lemon, House Orgeat, Angostura, Club Soda

14

#### **JOHNNY THE FOX**

Hine Cognac, Madeira, Walnut Liquor, Orange Bitters

14

### **DANDY RIOT**

Old Overholt Rye, Aperol, Angostura, Talisker 10 Year

14

### **ORIENTAL**

Old Overholt Rye, Combier Orange, Dolin Sweet Vermouth, Lime

14

#### **ODE TO LOGGERHEAD**

Blackwell Jamaican Rum, House Falernum, Belgian Ale, Egg

14