



**OLIVER'S**  
PUBLIC HOUSE

**BRUNCH | LUNCH | DINNER | DESSERT | KIDS |  
HAPPY HOUR**

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**RESERVATIONS AVAILABLE: MONDAY-SATURDAY STARTING AT 5PM**

## **PORK & PRETZELS**

**COUNTRY HAM 6**

*La Quercia prosciutto americano*

**SALUMI 6**

*Smoking Goose dry cured salumi*

**PATÉ 6**

*house-made country pate*

**PORK CONFIT 6**

*smoked pork confit, jalapeno mustard*

**SAUSAGE DU JOUR 6**

*house-made rotating sausage*

**CHEESE PLATE** 4 EACH SELECTION

*rotating selection with seasonal accoutrements*

• LOCATION/HOURS •

HOME

FOOD

DRINKS  
EVENTS

ABOUT  
GIFT CARDS

FARMERS AND ARTISANS

**BEETS & GRAVLAX** 12

*Death's Door gin cured salmon, roasted beets, pistachio, dill, whipped chevre, lavish cracker*

**PUPUSAS** 9

*roasted butternut squash, pickled raisins, roasted pepitas, queso fresco crema, chocolate mole*

**SHAVED APPLES** 8

*maple labneh, micro greens, roasted apple & almond butter, cinnamon spiced candied almonds*

**SOUP & SALAD**

**FRENCH ONION** 8

*house-made garlic crouton, Deppler's Swiss cheese*

**BEET SALAD** 8

*chicory, fresh apple, bandaged cheddar, walnut, cider-mustard vinaigrette*

**SQUASH SALAD** 9

*young kale, butternut squash, house ricotta, honey vinaigrette, balsamic vinegar reduction*

**HOUSE** 5

*mixed greens, shaved vegetables, parmesan, house vinaigrette*

large salad • 7

## ENTREES

### GRILLED CHICKEN & LANDJAGER 22

*barbeque sauce. Served with: chevre smashed, frites, or sour cream & chive fingerlings.*

upgrade to whole chicken • 11

### SQUASH & PEAR RYE-SOTTO 14

*roasted squash, pear butter, Marieke gouda, La Cuercia proscuitto*

### TAGLIATELLE 17

*house-made pasta, roasted cauliflower, sheep's milk cheese and black pepper sauce*

### SEARED SCALLOPS & SHRIMP 16

*creamy grits, chard, bacon, mushrooms, potatoes, weissbier*

upgrade to entree • 5

### PAN ROASTED TROUT 19

*rosti potato, braised greens, lemon-caper brown butter*

### BLACKENED ALBACORE TUNA 18

*masa griddle cake, queso quesadilla, avocado, OPH Fields tomato pico de gallo*

### CEDAR PLANK SALMON 24

*grilled broccoli, herbed fingerlings, kohlrabi yogurt sauce*

### OPH BURGER 14

*Smokey Bear cheese, caramelized onions, house sauce, pickled cucumbers, bacon fat brioche bun, served with frites*

### PORK RIBS 19

*baked white beans with bacon, whiskey roasted apples, cider-rye glaze*

### NEY'S NEW YORK STRIP 28

*Prime beef, crispy shallots, hunter sauce. Served with: chevre smashed, frites, or sour cream & chive fingerlings*