



# OLIVER *Royale*

*Knoxville, Tennessee*  
5 MARKET SQUARE

## — FOR THE TABLE —

### ASSORTED PASTRIES

HOUSE-MADE PASTRIES WITH WHIPPED BUTTER & FRESH JAM 12

### BISCUITS & JAM

HOUSE-MADE BUTTERMILK BISCUITS, LOCAL HONEY, BUTTER, FRESH JAM 7

### STICKY BUNS

CANDIED PECANS, ANGLAISE, WHIPPED CREAM, WILDFLOWER HONEY 9

## PLATES

### PUMPKIN BREAD FRENCH TOAST

MAPLE SYRUP, CHANTILLY CREAM, PUMPKIN SPICE, CANDIED WALNUTS 12

### K-TOWN HOT CHICKEN & GRITS\*

CORNFLAKE CRUSTED CHICKEN, SOUTHSIDE GRAVY, SHELTON FARMS STONE GROUND GRITS, SMOKY HOT CHICKEN SAUCE, OVER EASY EGG 14

### SHORT RIB CHIPPED BEEF & HASH\*

BRAISED SHORT RIB, HOUSE-CUT POTATO HASH, MIXED PEPPERS & ONIONS, OVER EASY EGG, SMOKED PAPRIKA HOLLANDAISE, BRAISING LIQUID REDUCTION 15

### OLIVER OMELET

MUSHROOMS, PEPPERS, ONIONS, WILTED SPINACH, SMOKED CHEDDAR CHEESE, SALSA VERDE 11

COFFEE ROASTED  
LOCALLY BY

*Three Bears  
Coffee*



## SANDWICHES

SERVED ON LOCAL ARTISANAL BREAD FROM FLOUR HEAD BAKERY WITH CHOICE OF SIDE

### CUBANO

SHAVED HAM, MOJO ROASTED PORK LOIN, SLICED SWISS, HOUSE-MADE PICKLES, STONE GROUND MUSTARD 13

### TURKEY & AVOCADO

APPLEWOOD SMOKED BACON, SHAVED TURKEY BREAST, SLICED CHEDDAR, ROMAINE LETTUCE, SLICED TOMATO, ALFALFA SPROUTS 13

### BRUNCH ROYALE

SCRAMBLED EGGS, SMOKED CHEDDAR, AVOCADO, PICKLED JALAPEÑO 11

### LOCAL BURGER\*

SLICED CHEDDAR CHEESE, ROMAINE, SLICED TOMATO, SHAVED RED ONION, HOUSE-MADE PICKLES, APPLEWOOD SMOKED BACON 14  
ADD CIRCLE V FARM EGG 2

### HANGOVER HELPER

LOCAL FARM EGG, SMOKED CHEDDAR, SPICY FRIED OR GRILLED CHICKEN BREAST, HOUSE-MADE PICKLES, HOT SAUCE 13

## Eggs Benedict

### CRAB CAKE BENEDICT\*

MARYLAND STYLE CRAB CAKE, SOFT POACHED EGGS, TOASTED ENGLISH MUFFIN, CITRUS HOLLANDAISE 14

### PORK BELLY BENEDICT\*

CONFIT PORK BELLY, HOUSE-MADE BUTTERMILK BISCUITS, SOFT POACHED EGGS, SMOKED PAPRIKA HOLLANDAISE 13

### CHORIZO BENEDICT\*

MEXICAN CHORIZO, TOASTED ENGLISH MUFFIN, SOFT POACHED EGGS, SALSA VERDE, SMOKED PAPRIKA HOLLANDAISE, AVOCADO 13

### HOT CHICKEN BENEDICT\*

CORNFLAKE CRUSTED CHICKEN, HOUSE-MADE BUTTERMILK BISCUITS, PICKLES, K-TOWN HOT CHICKEN SAUCE, SOFT POACHED EGGS 13

### EGG BENEDICT\*

TOASTED ENGLISH MUFFIN, SOFT POACHED EGGS, WILTED SPINACH, CITRUS HOLLANDAISE 12

## CHOOSE 3 FOR \$13

CIRCLE V FARM EGGS*	HASHBROWN CASSEROLE
BABY LETTUCES SALAD	FRESH CUT FRUIT
TOAST & JAM	HOUSE-MADE SAUSAGE
BISCUIT & GRAVY	STONE GROUND GRITS
1/2 WAFFLE WITH MAPLE SYRUP	APPLEWOOD SMOKED BACON

(OR \$5 EACH)

ASK ABOUT THE

*Daily Roulette*



## DRINKS

ORANGE/APPLE/CRANBERRY/ GRAPEFRUIT JUICE	4
ASSORTED TEAS	4
FRENCH PRESS	4 7
CLASSIC DRIP	3
DOUBLE ESPRESSO	4
AMERICANO	4
LATTE	5

## BRUNCH - Cocktails -

### BLOODY ROYALE

CHOICE OF: HORSERADISH-INFUSED VODKA, BOURBON, JALAPEÑO-INFUSED TEQUILA OR WHEATLEY VODKA 9

### OLIVER MIMOSA

CHAMPAGNE WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, CRANBERRY, OR PINEAPPLE JUICE 6

### FLOR DE LA SANGRA

ELDERFLOWER LIQUEUR, CHAMPAGNE, CANDIED HIBISCUS 10

### FRENCH 865

GIN, LEMON, GRAPEFRUIT, SUGAR, GRAPEFRUIT SPARKLING SAKE 10

### APEROL SPRITZ

APEROL, CHAMPAGNE, SODA 9

### ROYALE REFRESHER

GRAPEFRUIT, LIME, STRAWBERRY, SAGE SYRUP, MINT, GINGER BEER 6



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

# OLIVER *Royale*

*Knoxville, Tennessee*

5 MARKET SQUARE

865-622-6434



## *Our Story*

HERE AT THE OLIVER ROYALE, WE RELISH IN GOOD TASTE. WE THINK YOU DO TOO!

AS A PART OF DOWNTOWN KNOXVILLE'S GROWING CHEF DRIVEN FOOD SCENE, THE OLIVER ROYALE STRIVES TO BE INNOVATIVE, CREATIVE & TREND SETTING IN OUR MARKET AND OUR COMMUNITY. IT IS OUR GOAL TO NOT ONLY PROVIDE & SUPPLY A WONDERFUL EXPERIENCE & QUALITY PRODUCTS TO OUR GUESTS, BUT TO ALSO SUPPORT OUR LOCAL PURVEYORS WITHOUT WHOM OUR SEASONAL REGIONAL CONCEPT COULD NOT THRIVE. WHETHER YOU ARE IN THE MOOD FOR A QUICK DELICIOUS LUNCH, INNOVATIVE DINNER EXPERIENCE, CRAFT COCKTAIL TASTING OR A WEEKEND BRUNCH, WE ARE SURE TO IMPRESS & EXCEED EXPECTATIONS.

## *We Support*

local, natural, sustainable & organic practices whenever possible.



RIDGETOP FARM  
MOUNTAIN MEADOWS  
CIRCLE V POULTRY  
CRUZE FARM  
A PLACE OF THE HEART  
SPRINGER MOUNTAIN FARM  
ABBAY FIELDS FARM  
ELKMONT EXCHANGE

WOLF CREEK FARM  
FLOUR HEAD BAKERY  
ZAVEL FARMS  
HUFF FARMS  
THREE BEARS COFFEE  
LACEWING FARM  
SEVEN SPRINGS FARM



## *Executive Chef* JON GATLIN

BORN JUST OUTSIDE OF NEW ORLEANS, CHEF JONATHAN GATLIN'S SOUTHERN ROOTS GO DEEP. AS GRADUATE OF LE CORDON BLEU ATLANTA, CHEF GATLIN WORKED UNDER THE SOUTH'S BEST TO HONE HIS CULINARY SKILLS AND DEVELOP HIS STYLE. USING ONLY THE FRESHEST LOCAL INGREDIENTS AND WITH THE DEEPEST RESPECT FOR REGIONAL TRADITION, CHEF GATLIN LETS CREATIVITY RUN WILD IN HIS KITCHEN. OLIVER ROYALE IS ENHANCED BY THE EXPERIENCE, CREATIVITY, AND TRADITION THAT HE BRINGS TO KNOXVILLE, TN.

## *Sous Chef* JARED MARTIN

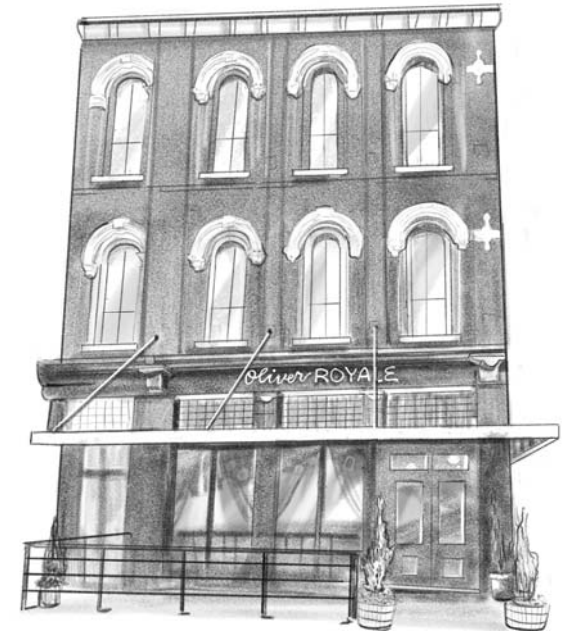
JARED WAS BORN IN ATHENS, TENNESSEE AND HIS SOUTHERN, FAMILY ROOTS ARE EVIDENT IN HIS COOKING. HIS PASSION FOR PEOPLE, LOCAL INGREDIENTS AND BUTCHERY HELP INSPIRE THE SEASONAL MENUS AT OLIVER ROYALE.

## *Pastry Chef* LANNA TALLEY

LANNA WAS BORN AND RAISED IN KNOXVILLE. HER FAMILY GATHERINGS ALWAYS FOCUSED AROUND FOOD. SHE GRADUATED FROM WALTERS STATE WITH A DEGREE IN BAKING AND PASTRY. LANNA'S LOVE FOR ALL THINGS FLOUR AND SUGAR COMBINED WITH HER CREATIVE FLAIR MAKES OLIVER ROYALE A PERFECT FIT.

## *General Manager* SONDRA RICHARDSON

SONDRA PROUDLY JOINED OUR TEAM IN APRIL 2016 WITH 20 YEARS OF RESTAURANT EXPERIENCE. BORN IN NEW YORK AND RAISED IN WEST PALM BEACH, FLORIDA, SHE HAS JUST THE RIGHT AMOUNT OF SPUNK TO KEEP OLIVER ROYALE THE CHARMING AND UPBEAT PLACE THAT IT IS TODAY.



## *A Little History of the Building*

TUCKED IN AN 1876 BUILDING THAT HAS BEEN LOVINGLY RENOVATED (YES, THE FLOORS ARE ORIGINAL), OLIVER ROYALE IS PERFECTLY SITUATED AMONGST THE EXCITEMENT OF LIVELY MARKET SQUARE. ORIGINALLY BUILT AS THE PETER KERN BAKERY, THE BUILDING HAS HOSTED EVERYTHING FROM KERN'S ICE CREAM PARLOR TO A DANCING HALL (AGAIN, THOSE FLOORS TELL A STORY!). IN 1982, THE UPPER STORY WAS CONVERTED INTO THE BLAKELY HOUSE HOTEL FOR GUESTS ARRIVING FOR THE WORLD'S FAIR.

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