

Choose Three FOR \$13
or \$5 each

LOCAL FARM EGGS*

BABY LETTUCES SALAD

TOAST + JAM

BISCUIT + GRAVY

1/2 WAFFLE + MAPLE SYRUP

DICED POTATO HASH

FRESH CUT FRUIT

HOUSE-MADE SAUSAGE

STONE GROUND GRITS

APPLEWOOD SMOKED BACON

* 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

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

CINNAMON ROLLS
house-made cinnamon rolls, poached raisins, candied walnuts, vanilla icing, whipped cream 10

Coffee roasted locally by
HONEYBEE COFFEE CO.

ASK ABOUT THE
DAILY ROULETTE

BLOODY ROYALE
choice of: horseradish-infused vodka, bourbon, jalapeño-infused tequila or wheatley vodka 9

FLOR DE LA SANGRA
elderflower liqueur, champagne, candied hibiscus 10

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, marinated avocado, pickled jalapeño, truffled mayo 11

LOCAL BURGER*
sliced cheddar cheese, romaine, sliced tomato, shaved red onion, house-made pickles, applewood smoked bacon 14
add local farm egg 2

HANGOVER HELPER
local farm egg, smoked cheddar, spicy fried or grilled chicken breast, housemade pickles, hot sauce 13

OLIVER MIMOSA
champagne with your choice of orange, grapefruit, cranberry, or pineapple juice 6

FRENCH 865
gin, lemon, grapefruit, sugar, grapefruit sparkling sake 10

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

CHICKEN BENEDICT*
cornflake crusted chicken, house-made buttermilk biscuits, pimento cheese, benton's bacon jam, soft poached eggs, smoked paprika hollandaise 13

EGG BENEDICT*
toasted english muffin, soft poached eggs, wilted spinach, citrus hollandaise 11 *add benton's ham 3*

Cocktails

APEROL SPRITZ
aperol, champagne, soda 9

ROYALE REFRESHER
bartender's choice 6

PLATES

ROYALE BREAKFAST BOWL
crispy potato hash, sautéed peppers + onions, house-made chorizo, marinated avocado, scrambled local farm eggs, salsa verde, flour head toast points 14

K-TOWN HOT CHICKEN + GRITS*
cornflake crusted chicken, southside gravy, shelton farms stone ground grits, smoky hot chicken sauce, over easy egg 14

STEAK + EGGS*
petite beef tenderloin, peppers + potatoes, local farm eggs, flour head toast, citrus hollandaise 18

OLIVER OMELET
mushrooms, peppers, onions, wilted spinach, smoked cheddar cheese, salsa verde 11

GREENS + GRAINS
mixed quinoa + farro, braised collard greens, local swiss chard, roasted mushrooms, radish, crispy kale, sesame + soy, chili dust 12

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

EXECUTIVE CHEF JON GATLIN

Chef Gatlin is committed to creating awareness and appreciation of thoughtfully sourced, high-quality food—and training the chefs of Knoxville’s future restaurants. He received his own training at Le Cordon Bleu Atlanta, where he worked under the South’s best to hone his culinary skills and develop his style. Here in the kitchen at Oliver Royale, Chef Gatlin mixes utmost respect for regional traditions with unbridled creativity as he crafts our menus and selects ingredients that meet his standards for freshness and flavor. His vision for sourcing locally and sustainably whenever possible has guided Oliver Royale since its start in 2015.

GENERAL MANAGER SONDRA RICHARDSON

Sondra’s twenty-plus years of restaurant experience and management skills are the perfect complement to Chef Gatlin’s vision and creativity. She got her start at a steakhouse in Palm Beach, Florida, where she worked while attending Florida Atlantic University. She fell in love with the hospitality industry, switched her career path from law, and never looked back. Since 2016, Sondra’s passion for connecting with people and helping them grow—both professionally and personally—has set the tone for service here at Oliver Royale.

OUR STORY

Here at Oliver Royale, we relish in good taste. We think you do, too. That’s why our chef hand-picks fresh, local ingredients and crafts new, regionally inspired menus each season. Our goal is to deliver more than food and cocktails—we want to deliver an experience, one that marries sophistication with innovation. Our priority is delighting you as we support local producers and mentor the next generation of chefs. Whether you’re in the mood for brunch, lunch, dinner, or drinks, whether you want to enjoy a classic dish or find new flavors, we invite you to join us. The experience is waiting for you.

A LITTLE HISTORY OF THE BUILDING

Our building has been bringing people together over food and drink since 1876. Its three stories originally housed the Peter Kern Bakery, his candy factory, soda fountain, and “ice cream saloon,” plus a meeting area for the Order of Odd Fellows. The tastes, aromas, and gathering spaces turned this building into a community destination. By 1982, when guests poured into town for the World’s Fair, it had been converted into a hotel. The building continues to serve as a downtown cornerstone inviting locals and travelers alike to drop in and enjoy.

Get Social



HOURS



WEEKDAY LUNCH 11AM–3PM

DINNER NIGHTLY 4PM–10PM

SATURDAY + SUNDAY BRUNCH 9AM–3PM

The bar stays open later nightly.

We support local, natural, sustainable + organic practices whenever possible.

- mountain meadows
- abbey fields farm
- huff farms
- cruze farm
- sugar tree farm
- honeybee coffee
- a place of the heart
- wolf creek farm
- lacewing farm
- springer mountain farm
- flour head bakery
- seven springs farm
- zavel farms

5 MARKET SQUARE

Knoxville, Tennessee

865-622-6434

OLIVERROYALE.COM