



— FOR THE TABLE —

ASSORTED PASTRIES

HOUSE MADE PASTRIES WITH BUTTER, JELLIES, JAMS & OTHER ACCOMPANIMENTS 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, CREAM CHEESE 12

K-TOWN HOT CHICKEN & GRITS*

CORNFLAKE CRUSTED CHICKEN, SOUTHSIDE GRAVY, ANSON MILLS STONE GROUND GRITS, SMOKEY 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 ARTISAN BREADS WITH FRIES OR BABY LETTUCES SALAD.

CUBAN

HAM, ROASTED PORK LOIN, SWISS, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES 13

TURKEY & AVOCADO

BACON, LETTUCE, TOMATO, ALFALFA SPROUTS, CHEDDAR 13

BRUNCH ROYALE

SCRAMBLED EGGS, SMOKED CHEDDAR, AVOCADO, PICKLED JALAPENO 11

LOCAL BURGER*

SWEETWATER VALLEY CHEDDAR, LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE, BACON 14

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 EGG, TOASTED ENGLISH MUFFIN, CITRUS HOLLANDAISE 14

PORK BELLY BENEDICT*

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

CHORIZO BENEDICT*

MEXICAN CHORIZO, TOASTED ENGLISH MUFFIN, SOFT POACHED EGG, 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 EGG 13

EGG BENEDICT

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

CHOOSE 3 FOR \$13

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

(OR \$5 EACH)

ASK ABOUT THE

Daily Roulette



DRINKS

ROYALE REFRESHER	5
OJ/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

HOUSE INFUSED HORSERADISH VODKA, HOUSE BACON BITTERS 8

BLOODY MARY

TITO'S VODKA, SPANISH OLIVES, CELERY, LIME 8

BLOODY MARIA

HOUSE INFUSED JALAPEÑO & LIME TEQUILA 8

BLOODY DERBY

ROYALE BARREL SELECTED BUFFALO TRACE BOURBON 8

TRADITIONAL MIMOSA

FRESH SQUEEZED ORANGE JUICE & CHAMPAGNE 5

MARKET SQUARE MIMOSA

FRESH GRAPEFRUIT JUICE & CHAMPAGNE 5

FLOR DE LA SANGRA

ELDERFLOWER, CHAMPAGNE, CANDIED HIBISCUS 10

FRENCH 865

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



*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 OLIVER ROYALE, WE RELISH IN GOOD TASTE. WE THINK YOU DO, TOO. AS PART OF DOWNTOWN KNOXVILLE'S CHEF DRIVEN FOOD SCENE, OLIVER ROYALE STRIVES TO BE EXEMPLARY, SERVING ALL THE CLASSICS AND NEW FAVORITES ALIKE. IT'S OF THE HIGHEST PRIORITY TO NOT ONLY SUPPORT OUR CONSUMERS, BUT ALSO OUR LOCAL PURVEYORS FOR THEIR CHOICE, FRESH INGREDIENTS. DON'T JUST VISIT US FOR DAILY LUNCH AND DINNER, BUT COME SATURDAY AND SUNDAY FOR A GRATIFYING BRUNCH. FOR THOSE AFTER WORK AND NIGHTLY HOURS, COME PERUSE OUR STATELY BAR, AS ITS WELL-STOCKED ARRAY OF WINE AND SPIRITS. JOIN US AT ONE OF THE OLDEST BUILDINGS IN DOWNTOWN KNOXVILLE FOR AN ILLUSTRIOUS AND BOLD EXPERIENCE.

We Support

local, natural, sustainable & organic practices whenever possible.



RIDGETOP FARM
MOUNTAIN MEADOWS
CIRCLE V POULTRY
CRUZE FARM
A PLACE OF THE HEART
WOLF CREEK FARM
FLOUR HEAD BAKERY
ZAVEL FARMS
HUFF FARMS
THREE BEARS COFFEE



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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