



## To Begin

### MUSSELS & CLAMS

PHO BONE BROTH, HOUSE-SMOKED TASSO HAM, FENNEL, BASIL, JALAPEÑO, CILANTRO, CURED LEMON 16

### TASTING OF FALL HARVEST

QUINOA & FARRO, NOBLE SPRINGS GOAT CHEESE, LOCAL VEGETABLES, CONFIT GARLIC, KALE PESTO, VEGETABLE CHIPS 12

### SMOKED PORK BELLY

BUTTERNUT SQUASH, CANDIED ROOT RELISH, RED ONION MARMALADE, MUSTARD VINAIGRETTE 13

### SEARED SEA SCALLOPS

CHESTNUT RISOTTO, ROASTED CAULIFLOWER CREAM, TRUFFLE DUST, CRISPY LEEKS, RADISH CHIPS 16

### MARYLAND STYLE CRAB CAKES

PICKLED CARROT, BEET STRINGS, FENNEL, JALAPEÑO, GREEN TOMATO, SAUCE GRIBICHE, CRISPY CAPERS 14

### CONFIT PORK RILLETTE

DAIKON & CARROT KIMCHI, MISO AIOLI, SOY PUDDING, CILANTRO, SCALLION 13

### DUCK EMPANADAS

HOISIN, SORGHUM, NAPA CABBAGE, ROASTED BOK CHOY, GOCHUJANG 13

### ARTISAN CHEESE & CHARCUTERIE

ASSORTMENT OF LOCALLY SOURCED CURED MEATS, ARTISAN CHEESES, PICKLED VEGETABLES, OLIVES, DRIED FRUIT, JAMS & CHUTNEYS 28

## Salads

### BABY LETTUCES

ASSORTED CITRUS, MOUNTAIN ROSE APPLES, RED GRAPES, CANDIED WALNUTS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

### BEETS & RADICCHIO

ASHER BLUE CHEESE, MARCONA ALMONDS, MIXED BEETS, BUTTERNUT SQUASH, POACHED RAISINS, SERRANO HAM 14

### KALE & FRISÉE

ROASTED MUSHROOMS, RADISH, PUFFED RICE, CRISPY FARRO, PICKLED SHALLOT, DARK SOY VINAIGRETTE, CHILI DUST 13

### SMOKED TROUT NIÇOISE

FINGERLING POTATOES, HARICOT VERT, PICKLED TOMATOES, KALAMATA OLIVE, SOFT BOILED EGG, PIQUILLO PEPPER, CITRUS & ESPELETTE DRESSING 16

## ◊ SIDES ◊

FINGERLING POTATOES LYONNAISE	8
CRISPY BRUSSELS WITH SAMBAL & SORGHUM	8
ROASTED FORAGED MUSHROOMS & SOFT FARM EGG*	10
HOUSE-MADE KIMCHI & CUCUMBERS	7
BENTON'S BACON CHEESY ORZO	9

## Entrées

### CHICKEN & GRITS

SPRINGER MOUNTAIN FARMS CHICKEN BREAST, SAUCE PIQUANTE, CORNMEAL CRUSTED OKRA, PRESERVED TOMATOES 24

### CONFIT SHORT RIB

MISO RISOTTO, BLACK TRUMPET MUSHROOMS, DASHI, SMOKED COLLARD GREENS, ROASTED PEARL ONION 34

### DUCK CONFIT CASSOULET

ASSORTED HEIRLOOM BEANS, GREMOLATA, PERSILLADE, FINGERLING POTATOES, BRUSSEL CHIPS 29

### NORTH CAROLINA TROUT

FORAGED MUSHROOMS, CORNMEAL CRUSTED OKRA, ANSON MILLS GRITS, SWISS CHARD, RADISH, TABASCO GASTRIQUE 28

### OLIVER BURGER\*

WHOLE GRAIN MUSTARD INFUSED WELSH CHEDDAR, TOMATO & APPLE CHUTNEY, SERRANO CRISPS, BOARDWALK FRIES 16  
ADD FARM EGG 2

### CONFIT LEG OF RABBIT

BRAISED ENDIVE, BENTON'S BACON, YUKON GOLD POTATO MOUSSELINE, ROASTED RADISHES, ROASTED CAULIFLOWER, KALE 29

### ALASKAN HALIBUT

CITRUS & DILL COUSCOUS, ESCABÈCHE, PRESERVED TOMATOES, FALL SQUASH, ROOT VEGETABLE RELISH 32

### PETITE BEEF TENDERLOIN\*

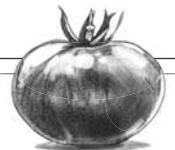
GARLIC & HERB WHIPPED POTATOES, ROASTED FORAGED MUSHROOMS, CRISPY KALE, DEMI GLACE, PICKLED MUSTARD SEEDS 34

### CONFIT LAMB SHANK

PARMESAN POLENTA, BUTTERNUT & ACORN SQUASH, CHESTNUT, GREMOLATA, CONFIT GARLIC 31

### KUROBUTA PORK CHOP

CORNBREAD, CRISPY BRUSSEL SPROUTS, PRESERVED TOMATOES, CURED LEMON, ELKMONT N'DUJA, PORK JUS 28



## Pastas

ALL PASTAS MADE IN-HOUSE DAILY

### BUGATINI BOLOGNESE

CONFIT BEEF SHORT RIB, SAN MARZANO TOMATOES, HOUSE-MADE RICOTTA, BASIL, OREGANO, PARMESAN 26

### SPAGHETTI CARBONARA

SERRANO HAM, ENGLISH PEAS, CONFIT GARLIC, YOUNG CARROTS, PARSLEY, CURED LEMON, SHAVED PARMESAN 24

### KALE & WILD MUSHROOM RAVIOLI

BUTTERNUT SQUASH, CHESTNUT, SUNCHOKE, BLACK TRUMPET MUSHROOMS, LEEKS, PEPITAS 24

### ROYALE RAMEN\*

CONFIT PORK BELLY, BABY BOK CHOY, HOUSE-MADE KIMCHI, SCALLION, SOFT FARM EGG, LEMONGRASS SHOYU BROTH 21



## *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 BLAKELY HOUSE HOTEL FOR GUESTS ARRIVING FOR THE WORLD'S FAIR.

### *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.

### *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.

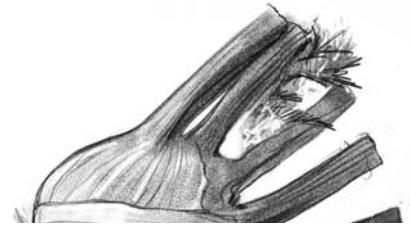
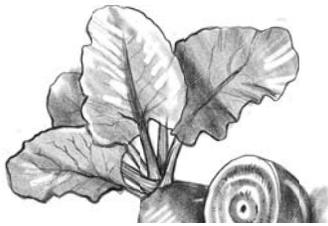
### *Pastry Chef* LANNA TALLEY

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.



HERE AT 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

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

SPRINGER MOUNTAIN FARM  
ABBEE FIELDS FARM  
ELKMONT EXCHANGE  
LACEWING FARM  
SEVEN SPRINGS FARM

