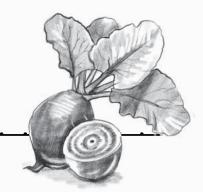


DINNER | SUMMER 18 OLIVER Koya



Zo Begin

MUSSELS & CLAMS

VADOUVAN, KAFFIR LIME, LEMONGRASS, COCONUT, TAMARIND, TASSO, BASIL VARIATIONS, CILANTRO 16

TASTING OF SUMMER HARVEST

QUINOA AND FARRO, HOUSE-MADE LEMON RICOTTA, LOCAL VEGETABLES, GRAPE MOLASSES, BEET YOGURT, VEGETABLE CHIPS 12

SMOKED PORK & PEACHES

BRANDIED LOCAL PEACH CHUTNEY, SWEET POTATO, CANDIED FENNEL, ROOT BEER LACQUER, GAUFRETTE 13

SEARED SCALLOPS CREOLE

SAUCE PIQUANTE, CORNBREAD PURÉE, ELKMONT 'NDUJA, CONFIT GARLIC, CROUTON 16

MARYLAND STYLE CRAR CAKES

LOCAL SWEET CORN RELISH, CHIMICHURRI, REFOGADO, PERUVIAN SWEET PEPPERS, LOCAL SORGHUM 14

AHI TUNA & CUCUMBER*

VALENCIA ORANGE, CURED LEMON, LOCAL TOMATOES, WAKAME, SEA BEANS, SMOKED ROE, MUSTARD SEEDS 13

KING CRAB AND PIMENTO CHEESE

LAVASH, BENTON'S BACON JAM, MIXED LOCAL PEPPER RELISH, LOCAL HONEY $\ 14$

THAI CHICKEN & COCONUT

LIME, GINGER, LEMONGRASS, COCONUT EMULSION, TAMARIND, CILANTRO 12

CHEESE & CHARCUTERIE

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



BABY LETTUCES

CITRUS SEGMENTS, HONEYCRISP APPLES, RED GRAPES, CANDIED PECANS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

CRAB & KALE

KING CRAB, LOCAL KALE, MIXED RADISH, CURED LEMON, PARMESAN CROUTONS, ROASTED GARLIC & PARMESAN DRESSING 15

TIINA NICOISE

ZA'ATAR SPICED TUNA LOIN, FINGERLING POTATOES, SUMMER BEANS, HEIRLOOM TOMATOES, KALAMATA OLIVES, CAPERS, FARM EGG, CITRUS & ESPELETTE DRESSING 16

SMOKED SALMON & ARUGULA

LOCAL CORN, HOUSE-SMOKED SALMON, ASSORTED PEPPERS, FAVA BEANS, BENTON'S BACON JAM & VINAIGRETTE 14

TOMATOES & RICOTTA

HOUSE-MADE RICOTTA, CURED LEMON, LEAVES, BASIL SEEDS, TOMATO PRESERVES, GRAPE MUST, OKRA CHIPS

·SIDES ·

FINGERLING POTATOES LYONNAISE	8
CRISPY BRUSSELS WITH SAMBAL & SORGHUM	8
ROASTED FORAGED MUSHROOMS & SOFT FARM EGG	10
HOUSE-MADE KIMCHI & CUCUMBERS	7
BENTONS BACON "MAC & CHEESE"	9

Entrees

CHICKEN & GRITS

SAUCE PIQUANTE, CORNMEAL CRUSTED OKRA, PICKLED TOMATO RELISH, TOMATO JAM 24

SOUS VIDE LAMB LOIN

RAS EL HANOUT, MIXED LENTILS, MERGUEZ, FAVA BEANS, SUNCHOKES, CHANTERELLES 31

PAN SEARED SNAPPER

ROMESCO, HEIRLOOM BEANS, FORAGED MUSHROOMS, ROASTED TOMATOES, SUNCHOKES, SUNFLOWER SHOOTS 31

OLIVER BURGER*

WHOLE GRAIN MUSTARD INFUSED WELSH CHEDDAR. TOMATO & APPLE CHUTNEY, SERRANO CRISPS, BOARDWALK FRIES 16

ADD FARM EGG 2

PAN ROASTED STEELHEAD SUMMER SQUASH, SUN GOLD TOMATOES, CONFIT GARLIC, LOCAL SNAP BEANS, CAULIFLOWER, BABY CARROTS 29

CONFIT SHORT RIB

POTATO SALAD, COLESLAW, BOURBON CHERRY BARBEGUE, PICKLED MUSTARD SEEDS, CRISPY NETTLES, TATER CHIPS 34

RNASTEN GRNIIPER

HEIRLOOM BEANS, BRUSSEL LEAVES, CURED LEMON, TOMATO PRESERVES, ROASTED GARLIC ROUILLE 32

PETITE BEEF TENDERLOIN*

GARLIC AND HERB WHIPPED POTATOES, ROASTED MAITAKE MUSHROOMS, LACINATO KALE, ROASTED BONE REDUCTION 31

BONE IN PRIME FILET*

SMASHED CAULIFLOWER, FORAGED MUSHROOMS, LAMB'S QUARTER, OKRA CHIPS, ROASTED RAMP BUTTER 53

CAST IRON JERK SWORDFISH

FORBIDDEN BLACK RICE, COCONUT, TAMARIND, HEARTS OF PALM, CARAMELIZED PINEAPPLE, KIWI, RHUBARB, SUGAR SNAP PEAS 29

WAGYU HANGER STEAK*

CONFIT FINGERLING POTATOES, ROASTED CIPOLLINI, FAVA BEANS, SHISO, CRISPY FARRO, ROASTED BONE REDUCTION 28

KURABUTA PORK CHOP

CORN BREAD & CRISPY BRUSSELS, TOMATO PRESERVES, ELKMONT 'NDUJA, PORK JUS 28



ALL PASTAS MADE IN HOUSE DAILY

BUCATINI BOLOGNESE

BRAISED SHORT RIB, SAN MARZANO TOMATOES, HOUSE-MADE RICOTTA, BASIL, OREGANO, PARMESAN POWDER 25

SPAGHETTI CAMPANIA

LITTLE NECK CLAMS, CONFIT GARLIC, ROASTED TOMATOES, ARUGULA, CITRUS ZEST, FRESH HERBS

ROYALE RAMEN*

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

KING CRAB, INKY PASTA, FAVA BEANS, BABY CARROT, SPINACH, CRAB BISQUE 28

FETTUCCINE PRIMAVERA

SQUASH, ZUCCHINI, CARROT, ARUGULA, FAVA BEANS, ROASTED TOMATOES, CONFIT GARLIC, PARMESAN CREAM 21