



To Begin

MUSSELS & CLAMS

OVEN ROASTED TOMATOES, FENNEL POLLEN, ARUGULA, HOUSE SMOKED TASSO HAM, ZA'ATAR 15

TASTING OF WINTER HARVEST

NOBLE SPRINGS GOAT CHEESE, GRAPE MOLASSES, BEET YOGURT, RAINBOW SWISS CHARD, PICKLED MUSTARD SEEDS 11

CONFIT BERKSHIRE BELLY

WHIPPED SWEET POTATOES, POACHED BING CHERRIES, APPLE BUTTER, MEMBRILLO LACQUER, SWEET POTATO CRISPS 13

SEARED SCALLOPS

CREAMED LEEKS, HOUSE SMOKED TASSO HAM, QUINCE, CANDIED FENNEL, SMOKED ROE, CRISPY BRUSSELS 16

GRAB CAKES

BENTON'S BACON & ONION MARMALADE, PEPPER RELISH, SMOKED CORN CREAM 14

BRAISED PORK DUMPLING

LEMONGRASS, GINGER, KIMCHI, WAKAME, PICKLED DAIKON & CUCUMBER 12

CHEESE & CHARCUTERIE

ASSORTMENT OF HOUSE MADE SAUSAGES, CURED MEATS, ARTISAN CHEESES & ACCOMPANIMENTS 24

Salads

BABY LETTUCES

WINTER CITRUS, MARKET APPLES, CANDIED PECANS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

KALE & CAULIFLOWER

CHICKPEAS, BROCCOLINI FLORETS, CURED LEMON, BENTON'S BACON, GRAPES, RAISINS, CURRY DRESSING 13

BEETS & RADICCHIO

MARCONA ALMOND, SWEETGRASS DAIRY ASHER BLUE, RAISINS, MUDDY POND SORGHUM VINAIGRETTE 14

ANCIENT GRAINS & ENDIVE

FORAGED MUSHROOMS, CHICKPEA, LENTILS, KALE, BABY CARROT, BRUSSELS, EDAMAME, SOY MUSTARD VINAIGRETTE 13

◊ SIDES ◊

QUINOA & FARRO WITH WINTER SQUASH	7
BRUSSEL SPROUTS WITH SORGHUM & SAMBAL	9
BACON BRAISED COLLARD GREENS	8
BENTON'S BACON CHEESY ORZO	8
PARMESAN POLENTA WITH CHERRY & APPLE CHUTNEY	9

Pastas

ALL PASTAS MADE FRESH IN HOUSE DAILY

FETTUCCINE BOLOGNESE

BRAISED SHORT RIB, SAN MARZANO TOMATOES, CONFIT GARLIC, HOUSE MADE RICOTTA, BASIL, OREGANO, PARMESAN POWDER 21

SPAGHETTI CARBONARA*

DUCK CONFIT, SWEET PEAS, BABY CARROT COINS, ARUGULA, SHAVED PARMESAN, SOFT FARM EGG 23

RAVIOLI

SPINACH, PARMESAN, HOUSE MADE RICOTTA, ROASTED GARLIC, ALFREDO 21

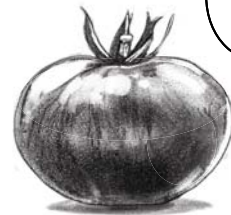
ROYALE RAMEN*

CONFIT PORK BELLY, BABY BOK CHOY, KIMCHI, SCALLION, SOFT FARM EGG, LEMONGRASS SHOYU BROTH 18

SPAGHETTI PUTTANESCA

INKY PASTA, CAPER, SAN MARZANO TOMATOES, CONFIT GARLIC, KALAMATA, WHITE FISH, FRESH HERBS 21

Entrees



CHICKEN & GRITS

BENTON'S BACON BRAISED COLLARD GREENS, SHELLING BEANS, BACON & ONION MARMALADE, NATURAL JUS 23

CONFIT DUCK & DUMPLINGS

PÂTE À CHOUX, BABY CARROTS, CELERY ROOT, FINGERLING POTATOES, CRISPY BRUSSELS, ENGLISH PEAS 25

OLIVER BURGER*

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

GRILLED HALIBUT

JASMINE RICE, COCONUT, SEA BEAN, FENNEL, TAMARIND, BOK CHOY 29

SEARED STEELHEAD

CITRUS DILL COUSCOUS, OVEN ROASTED TOMATOES, BABY SHITAKE MUSHROOMS, OKRA CHIPS, WAX BEANS 29

WAYGU SHORT RIB

GARLIC & HERB WHIPPED POTATOES, BENTON'S BACON BRAISED COLLARD GREENS, MUSHROOM FRICASSEE 34

PETITE BEEF TENDERLOIN

WHIPPED TRUFFLE POTATOES, OKRA, CAULIFLOWER FLORETS, TOMATO, CRISPY KALE CHIPS 31

BRAISED LAMB SHANK

VADOUVAN, FINGERLING POTATOES, PARSNIP, CARROT, CELERY ROOT, BUTTERNUT SQUASH, SUNFLOWER SHOOTS 35

VENISON LOIN

WILD MUSHROOMS, WHIPPED SWEET POTATOES, BLACK MISSION FIG & FOIE GRAS BUTTER, CONFIT CIPPOLINI 38



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.

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.

Sous Chef

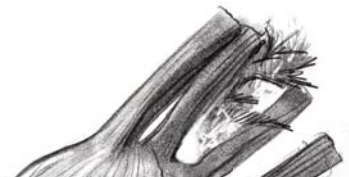
JARED MARTIN

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.



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

