

**BRUNCH**



# OLIVER *Royale*

*Knoxville, Tennessee*  
5 MARKET SQUARE

— **FOR THE TABLE** —

- MUFFINS & SCONES**  
FRESHLY BAKED PASTRIES, WHIPPED BUTTER,  
HOUSE MADE JAM 9
- BISCUITS & JAM**  
HOUSE MADE BUTTERMILK BISCUITS, LOCAL HONEY,  
BUTTER, FRESH JAM 7
- STICKY BUNS**  
CANDIED PECANS, ANGLAISE, WHIPPED CREAM,  
WILDFLOWER HONEY 9

**PLATES**

- BANANA NUT FRENCH TOAST**  
BRANDY MAPLE SYRUP, CHANTILLY CREAM,  
BANANA PRESERVES 12
- CHICKEN & BISCUITS**  
CORNFLAKE CRUSTED CHICKEN, HOUSE MADE  
BUTTERMILK BISCUITS,  
SAUSAGE GRAVY 14
- CHORIZO & EGGS\***  
HOUSE MADE CHORIZO, SOFT POACHED EGGS,  
SALSA VERDE, AVOCADO, HOLLANDAISE 13
- CRAB CAKE BENEDICT\***  
MARYLAND STYLE CRAB CAKES, SOFT POACHED EGGS,  
TOASTED ENGLISH MUFFINS, HOLLANDAISE 14
- OLIVER OMELET**  
MUSHROOMS, PEPPERS, ONIONS,  
CHEDDAR CHEESE 11

==== **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

TAKE HOME  
*Macarons*  
HOUSE-MADE BY OUR  
PASTRY CHEF: LANNA TALLEY

**\$12 PER SET**

COFFEE ROASTED LOCALLY BY  
*Three Bears Coffee*

**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**

FRESH SQUEEZED OJ .....	5
APPLE/CRANBERRY/	
GRAPEFRUIT JUICE .....	4
ASSORTED TEAS .....	4
FRENCH PRESS .....	4 7
CLASSIC DRIP .....	3

**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



# 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 ASTUTE, FRESH INGREDIENTS. DON'T JUST VISIT US FOR DAILY LUNCH AND DINNER, BUT ALSO, COME ON IN SATURDAY AND SUNDAY FOR A GRATIFYING BRUNCH. FOR THOSE AFTER WORK AND NIGHTLY HOURS, COME PERUSE OUR STATELY BAR, AS IT IS WELL-STOCKED WITH AN ARRAY OF JUST ABOUT ANYTHING YOU HAVE IN MIND THAT HAS AN ALCOHOL PERCENTAGE. 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.



## *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 AND FAMILY ROOTS ARE EVIDENT IN HIS COOKING. HIS PASSION FOR PEOPLE, LOCAL INGREDIENTS AND BUTCHERY INSPIRED 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 IN A DEGREE IN BAKING AND PASTRY. LANNA'S LOVE FOR ALL THINGS FLOUR AND SUGAR AND HER CREATIVE FLAIR MAKES OLIVER ROYALE A PERFECT FIT.



## *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 A VIP HOTEL FOR GUESTS ARRIVING FOR THE WORLD'S FAIR.

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