



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

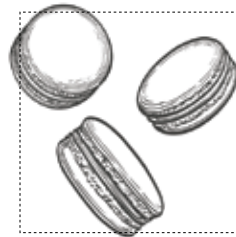
SCRAMBLED EGGS, SMOKED CHEDDAR, AVOCADO,
PICKLED JALAPENO 11

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

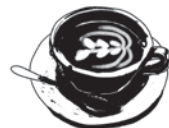


TAKE HOME
Macarons

HOUSE-MADE BY OUR
PASTRY CHEF: LANNA TALLEY

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
ROYALE REFRESHER	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,
HIBISCUS 10

FRENCH 865

GIN, LEMON, GRAPEFRUIT, &
GRAPEFRUIT SPARKLING SA



OLIVER *Royale*

Knoxville, Tennessee

5 MARKET SQUARE

865-622-6434



HERE AT OLIVER ROYALE AS PART OF OUR MISSION, WE STRIVE TO SUPPORT LOCAL FARMERS. IT'S OF THE HEART OF OUR LOCAL PRODUCE.

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



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 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 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.



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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