

# OLIVER Royale

Zo Begin

#### MUSSELS & CLAMS

OVEN ROASTED TOMATOES, FENNEL, SPINACH, TASSO HAM, DUKKAH 15

#### TASTING OF SUMMER HARVEST

NOBLE SPRINGS GOAT CHEESE, GRAPE MOLASSES, BEET YOGURT, MUSTARD SEED, HEMP 11

#### **PORK BELLY**

SWEET POTATO, CHERRY, STRAWBERRY, SUNFLOWER, NETTLES 13

#### AHI TIINA\*

CUCUMBER, WAKAME, CITRUS, DAIKON, SESAME, TAMARI 14

#### SEARED SCALLOPS

SEA BEANS, CURED LEMON, CORN CREAM, ROE, CHANTERELLE, FINGER LIME 16

#### **CRAB CAKES**

BENTON'S BACON & ONION MARMALADE, PEPPER RELISH, APRICOT PURÉE 14

#### **EMPANADAS**

DUCK CONFIT, NAPA CABBAGE, QUINCE, HOISIN, DAIKON 12

#### **MEAT & CHEESE BOARD**

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



#### **BABY LETTUCES**

CITRUS, GRAPES, APPLE, CANDIED PECANS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

### **CUCUMBER & TOMATOES**

LOCAL GREENS, HOUSE MADE RICOTTA, CURED LEMON, BASIL, HEMP  $\phantom{-}13\phantom{+}$ 

#### CRAB & KALE

CAULIFLOWER, BROCCOLINI, BENTONS BACON, SMOKED CHEDDAR, PARMESAN DRESSING 14

#### SMOKED SALMON & ARUGULA

ZAVEL FARMS SWEET CORN, PEPPADEW, SPROUTS, AGED FETA, WARM BACON VINAIGRETTE 13

# ·SIDES ·

QUINOA & FARRO WITH SUMMER 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



ALL PASTAS MADE FRESH IN HOUSE DAILY

#### PESTO FETTUCCINE

PURPLE PASTA, ROASTED TOMATOES, HEMP, MARCONA ALMOND, CONFIT GARLIC, FORAGED MUSHROOMS 18

#### SPAGHETTI CARBONARA

DUCK CONFIT, SWEET PEAS, BABY CARROT, ARUGULA, PARMESAN, FARM EGG  $\,\,$  23

#### LOBSTER RAVIOLI

INKY PASTA, LEEKS, CARROT, FENNEL, HOUSE MADE RICOTTA, LOBSTER CREAM  $\phantom{-}24\phantom{+}$ 

#### **ROYALE RAMEN\***

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

#### SEAFOOD CAPELLINI

SHRIMP, SCALLOPS, OCTOPUS, CAPERS, TOMATOES, FENNEL, PEAS 24



# Entrees

#### **CHICKEN & GRITS**

BRAISED ENDIVE, ASPARAGUS, CRISPY BRUSSELS, JUS 23

#### SEARED SNAPPER\*

COCONUT INFUSED LENTILS, VADOUVAN, BRAISED COLLARDS, RHUBARB, WHITE ASPARAGUS  $\phantom{-}28\phantom{+}$ 

#### **OLIVER BURGER\***

WHOLE GRAIN MUSTARD INFUSED WELSH CHEDDAR, TOMATO & APPLE CHUTNEY, SERRANO CRISPS, BOARDWALK FRIES  $\phantom{0}$  16 ADD FARM EGG  $\phantom{0}$  2

#### ROASTED PORK CHOP

Summer beans, endive, spanish chorizo, parmesan polenta, cherry & apple chutney 31

#### GRILLED HALIBUT

SUMMER SQUASH, LAMBSQUARTER, ORZO, RADISH, NAGE 29

#### SEARED STEELHEAD\*

CITRUS & DILL COUSCOUS, TOMATO, BABY SHIITAKES, OKRA CHIPS, WAX BEANS  $\phantom{-}29\phantom{+}$ 

#### LAMB CHOPS\*

BLACK LENTILS, FALAFEL, FATTOUSH, ROASTED GARLIC, ASPARAGUS  $\phantom{0}34\phantom{0}$ 

#### SEARED TROUT\*

BABY POTATOES, SEA BEANS, CAULIFLOWER, FRISÉE, WAKAME, ROE  $\phantom{-}23\phantom{+}$ 

## PETITE BEEF TENDERLOIN\*

TRUFFLE POTATOES, OKRA, CAULIFLOWER, TOMATO, LAMBSQUARTER 31

## VENISON LOIN\*

LOCAL APPLES & BERRIES, CHANTERELLE, FARRO, SWEET POTATO, KALE 35

#### WAGYU SIRLOIN\*

MUSHROOM ARBORIO, TOMATO, CONFIT GARLIC, ASPARAGUS, PANCETTA. NETTLES 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.



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







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