



## To Begin

### MUSSELS & CLAMS

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

### TASTING OF FALL 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

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

### KALE & CAULIFLOWER

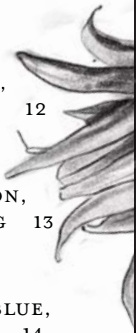
CHICKPEAS, BROCCOLINI FLORETS, CURED LEMON, BENTON'S BACON, GRAPES, RAISINS, CURRY DRESSING 13

### BEETS & RADICCHIO

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

### FRISÉE & MUSHROOMS

SHAVED RADISHES, CRISPY FARRO, ROASTED CARROT, CHILE "DUST", SESAME & SOY VINAIGRETTE 13



## ◊ SIDES ◊

QUINOA & FARRO WITH FALL 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

### ROASTED FALL SQUASH RAVIOLI

PUMPKIN SPICED PASTA, BUTTERNUT, ACORN, & SPAGHETTI, SQUASH, ROASTED SEEDS, BUTTERNUT CREAM 21

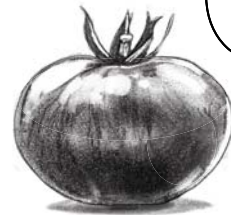
### ROYALE RAMEN\*

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

### SPAGHETTI PROVENCALE

CONFIT CHICKEN, CAPERS, KALAMATA OLIVES, CONFIT GARLIC, CURED LEMON, PERSILLADE, OVEN ROASTED TOMATOES, CHILES 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

MIXED LEGUMES, ROASTED CARROT, CAULIFLOWER, KALE, TAMARIND NAGE 29

### SEARED STEELHEAD

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

### MISO MARINATED SHORT RIBS

MUSHROOM FRICASSEE, SEARED BABY BOK CHOY, DASHI RICE PORRIDGE, BRAISE REDUCTION 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

### BONE IN NEW YORK STRIP

CELERY ROOT PURÉE, CHARRED CHARD, FORAGED MUSHROOMS, BENTON'S 14 MONTH HAM, 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*

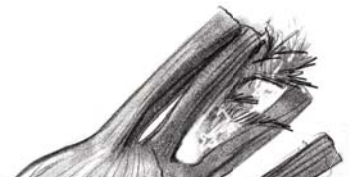
JARED MARTIN

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.

## 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 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

