



south austin tapas , grapefruit brulee, onion rings, deviled egg, greens, salsa verde	9
chopped romaine , toasted almonds, castel vetrano olives, parmesan, herb vinaigrette	7
soup of the day	6
grilled bison heart , chili sauce, crème fraiche, grilled bread	12
spicy mussels , white wine, curry, lime, cilantro	10
crispy sweetbreads , hot sauce, celery, blue cheese dip	15
baked oysters , white balsamic-jalapeno sabayon, bread crumbs	9
cheese plate , point Reyes blue, mt. tam, kumquat marmelade, flatbread	13
charcuterie plate , pate de campagne, rabbit rilette, cornichons, whole grain mustard	13
twice baked potato , gnocchi, bacon, cheddar cream, crispy sweet potatoes, chives	11
duck leg confit , bbq sauce, crispy potato salad	12
arctic char , new potatoes, white asparagus, blood orange, caper brown butter	15
grilled cheese , grafton cheddar, caramelized shallot, tomato soup dip	9
roasted lamb , peppers, onions, mushrooms, swiss, baguette, potato chips	13
spicy pork shoulder , green onions, pickled carrots, romaine, crepes	14
steak and frites , petite wagyu tri-tip, house-made frites	18

-sides-

grilled squash, heirloom tomatoes, chevre, garden basil 5

frites, aioli, house ketchup 5

sautéed farm greens, sambal, garlic chips 6

-sweets-

raspberry swirl chevre cheesecake, fried brownie 6

lime pie, grape gel, whipped cream 6

ice creams, vanilla brownie chunk, chocolate covered strawberry 4.5

sorbets, mango, blackberry shortbread 4.5

executive chef/owner james holmes **chef de cuisine** andrew francisco **pastry chef** taff mayberry

olivia is committed to supporting these local farmers, ranchers, foragers and artisans.

thunderheart bison, boggy creek farm, alexander family farm, richardson farms, pure luck, jon dromgoole,
broken arrow ranch, willie nelson, loncito ranch, eagle mountain farms, countryside farm,
johnson's backyard garden, strube ranch, engel farms, springfield farms,
natural gardener, b5 farm, homesweet farm, water oak farm, slow food, neon jungle, houston dairy maids, vital farm,
tx olive ranch, mushroom mark addison, chef bullington's garden, seedling's garden

* 18% gratuity on parties of 5 or more * \$2 charge will be added to split entrees & to go items

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness