

BREAD, SOUP & SALAD

The Baker’s Focaccia	5
rosemary, sea salt, Sicilian olive oil add burrata, oregano & candied pistachios 6	
French Onion Soup	12
green apple, croutons, gruyere	
Littleneck Clam Chowder	15
North Country bacon, local littleneck clams	
Fall Harvest Salad	18
baby kale, pickled beets, roasted sugar pumpkin, jicama, cranberry Wensleydale, seed & oat crumble, quince vinaigrette	
House Salad	16
artisanal greens, cucumbers, cherry tomatoes, shallots, carrots, croutons, Salty Sea feta, rotating dressing	
Wedge Salad	18
baby iceberg, candied bacon, heirloom cherry tomatoes, pickled red onions, gorgonzola, roasted garlic & dill ranch	
Salad Add-Ons	
Shrimp 12 / Salmon 16 Hanger Steak 17 / Grilled Chicken Breast 10	

APPETIZERS

Spicy Tuna Nachos	17
tajin-dusted wonton chips, sesame- encrusted ahi tuna, pickled ginger & veggie relish, sriracha lime aioli, soy pearls	
Maryland-Style Crab Cakes	17
jumbo lump crab, remoulade, microgreens, lemon	
Fried Calamari	18
thai chili, yuzu & black garlic aioli	
Oysters Rockefeller (5)	21
spinach, bacon, bechamel, toasted bread crumbs	
Smoked Chicken Wings (6)	15
chef’s rotating preparation	
Fig-Glazed Brussel Sprouts	16
North Country bacon lardons, whipped ricotta, fig vincotto	
Clams New Bedford	18
littleneck clams, chouriço, aromatics, white wine & butter, grilled focaccia	

ENTREES FROM THE SEA

Faroe Island Blackened Salmon	34
sauce escabèche, fingerling potatoes, grilled broccolini	
Shrimp Scampi	29
fresh garganelli pasta, garlic, chili flake, white wine, lemon, butter, tomatoes, basil, focaccia	
Lobster Mac & Cheese	40
orecchiette, quattro formaggi, lobster claw, knuckle & tail, bacon lardons, miso pangrattato	
Swordfish Puttanesca	32
marinated & grilled swordfish, fresh bucatini, aromatic & spicy tomato sauce	

White Fish of the Day **28**

Miso-Brown-Butter Crust
pastinaca & grilled broccolini

alla Milanese
basil-jalapeno tartar, arugula, &
fennel-apple-cabbage slaw

ENTREES FROM THE LAND

Lomo Saltado	30
Peruvian-style beef stir-fry tossed with house fries and pan gravy	
Heritage Pork Chop	36
maple mustard glazed with apple butter, harvest hash with sweet potato, apple, Brussels sprouts, & jicama	
Chicken à la Moutarde	29
Bell & Evans’ statler chicken, mustard cream sauce, roasted fingerling potatoes & honey-glazed carrots	
Olivia’s Wagyu Burger	24
irish pub cheddar, cranberry apple bacon jam, baby kale, pumpkin aioli, Baker’s sesame bun, fries or house salad	
Chicken Parm	27
Bell & Evan’s chicken cutlet, orrechiette, marinara, mozzarella & parmigiano	
Steak Frites	35
8 oz. marinated hanger steak with jeow som, frites, yuzu & black garlic aioli	

Sides
Side House Salad 7 / Side Signature Salad 10
Parsnip Puree 7 / Honey Glazed Carrots 7
House Fries 7 / Parm Truffle Fries 9
Brussels Sprouts 7 / Broccolini 7 / Mac & Cheese 14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before ordering, please inform your server if a person in your party has a food allergy.

Olivia's

A NEIGHBORHOOD RESTAURANT

BUBBLES

prosecco, Mionetto , Valdobbiadene, Italy	split 13 / 40
moscato d’asti, Vietti , Italy (Frizzante)	12 / 44
champagne, Gran Cuvee Brut, Moutard , France	75
champagne, Lanson , France	90

WHITE WINE

reisling, Dr. Loosen , Mosel, Germany	10 / 36
pinot grigio, Hofstatter , Alto Adige, Italy*	12 / 44
sauvignon blanc, Walnut Block , New Zealand*	12 / 44
sancerre, Antoine De La Farge , Loire Valley, France	19 / 72
chardonnay, Domaine de Colonat , Beaujolais, France	13 / 48
chardonnay, Kendall-Jackson Estate , Santa Maria Valley, CA	15 / 56
albariño, Feñto , Rías Baixas, Spain	60
chablis, Domaine Nathalie & Gilles Fevres , Burgundy, France*	68
chard, sauv. blanc, chenin, Lieu Dit , Santa Barbara County, CA	52
vinho branco/Maria Gomes, Luis Pato , Bairrada. Portugal	58

ROSÉ

syrah, cab. sauv., grenache (organic), Bargemone , Provence	15 / 56
pinot noir Sancerre, Francois Crochet , Loire Valley, France*	55

RED WINE

pinot noir, En Coteaux , Pays d’oc, France*	14 / 52
vinhas de xisto, Monte da Ravasqueira , Douro, Portugal	12 / 44
cabernet, Two Mountain , Yakima Valley, WA	16 / 60
Super Tuscan, Fanti ‘Poggio Torto.’ Tuscany, Italy*	15 / 56
shiraz, merlot blend, Babylonstoren , South Africa	14 / 52
pinot noir, Bergstrom ‘Cumberland Reserve’ , Willamette Valley, OR*	64
montepulciano d’Abruzzo, Jasci , Abruzzo, Italy*	40
nebbiolo, GD Vajra , Langhe, Piedmont, Italy*	56
zinfandel, petit sirah, Caymus-Suisun Walking Fool , CA	85
cabernet, Jordan , Alexander Valley, Sonoma, CA	80
cabernet, Loren Crossing , Napa Valley, California	64
GSM blend, Chateau Pegau , Cotes du Rhone, France	60
sangiovese, Rosso di Montalcino, La Fiorita , Italy*	70
barolo, “Ravera,” GD Vajra , Piedmont, Italy*	95

BEER ON TAP

Golden Flounder Ale (4.2%), Buzzards Bay , Westport	7
Pumpkin Pie Scraper (7%), Nightshift Brewing , Boston	9
Maine Lunch IPA (7%), Maine Beer Company , Maine	13
Alexandr Czech Pilsner (5%), Schilling Beer Co , NH	8

BEER & CIDER (CAN/BOTTLE)

Non Alcoholic Beer, rotating selection	p.a
Tips Up Semi-Dry (16 oz), Stowe Cider , Vermont	9
Cider Donut, Hudson North Cider , New York	7
Rally Session IPA (16 oz), Austin Street Brewery , ME	9
Buddha Pale Ale (16 oz), Wash Ashore Beer Co. , RI	9
Sour Monkey Tripel (12 oz), Victory Brewing , PA	6
Rickey Sour (16 oz), Night Shift Brewing , MA	8
Organic Chocolate Stout (12 oz), Sam Smith , England	10
Farmhouse Ale (16.9 oz), Saison Dupont , Belgium	13

SIGNATURE COCKTAILS

Lychee Martini 15

Ketel One, lychee, lemon, elderflower & ginger

The New Dirty 14

dill-infused Misguided gin, salt & vinegar, dill oil, cornichon

The First Harvest 14

Chairman’s spiced rum, apple cider, sorel (spiced hibiscus), orgeat, lime

Medina Rouge 14

Misguided reposado tequila, pomegranate, ancho reyes, lime, agave, cassis

Dragon Water 15

Del Maguey Vida mezcal, dragon fruit, ancho reyes, lemon, egg white

Banana Bread Old Fashioned 16

brown-butter fat-washed Mad River bourbon, caramelized banana cordial, black walnut bitters

Secret Agent 12

Misguided whiskey, 9 Bar espresso, Meletti amaro, simple, nutmeg

Portuguese Sangria 15

vinhas de xisto, blackberry, triple sec, orgeat, cranberry & orange juice

Delayed Flight 14

Mad River bourbon, aperol, yuzu, lemon, fernet branca

SPIRIT-FREE

NAPerol Spritz 14

Mionetto apertivo, alc-removed sparkling wine, soda water

Mionetto Sparkling Wine (200 ml) 13

Wolffer Sparkling Rose (200 ml) 12

Resident Mixologist: Raquel Almeida

• denotes organic grapes & farming practices

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