

# olive+gourmando

## breakfast ☆☆☆

Egg on your face Sandwich 15.25

poached egg salad, sriracha, "Clos des Roches" cheese(raw milk), speck (smoked prosciutto), confit tomatoes

Sweet Ricotta 12.00

housemade ricotta, honey, orange zest, sea-salt, served with grilled bread

## salads+plates



#24 Salad 22.00

mixed vegetables, pickled daikon, peanuts, fried shallots, roasted marinated tofu, fresh herbs, and soba noodles. Served with a sweet and sour dressing.

(GF/Vegan)

\*\*\*Add chicken. +5\$



## sandwiches

The Cuban 16.95

pancetta, roasted pork, raw milk gruyère, and our delicious lime, cilantro, chipotle, pickle mayonnaise

O+G Grilled Cheese 13.95

creamy havarti, parmesan, and caramelized onions on Automne bakery's brioche bread. Served with homemade ketchup

Viva Las Vegan 14.00



marinated tofu, eggplant hummus, tomatoes, pickle, and aragula



Granola 10.00

fruits, yogurt, housemade granola

Breakfast Biscuit 7.50

buttermilk biscuit garnished with cultured butter, 3 years old cheddar, natural ham, and, homemade jam.



Green Salad 10.25

mixed greens, herbs, red onions, toasted almonds with our house vinaigrette  
\*\*\*Add chicken. +5\$

Fall salad 22.00

a salad of beets, frisée lettuce, quinoa, apple, pumpkin seeds, aged gouda, and roasted chicken on a white bean purée.

Served with a shallot and almond dressing.

The Mambo Italiano 16.75

spicy capocollo, Fior di latte, Birri tomato, iceberg lettuce, and pesto + caper served on Olive's famous grilled bread.

\*\*\* Veggie option, remove the meat and we will add more Fior di latte

The Chicken Melt 14.00

grilled chicken, mayo, hot sauce, O+G's ketchup, provolone, coleslaw with chives and, red wine vinaigrette. Served on a potato roll bun

The Gustavo 16.95

Roasted turkey breast, grilled onions, mushroom duxelle, maple dijonnaise sauce, Havarti cheese.

Miami!