



bowl of frites , aioli, house-made ketchup	5
salt lake oysters (nova scotia), honey mignonette	3ea.
mushroom soup , aged cheddar, crispy parsley, croutons	7
lamb's tongue , grilled pears, citrus pan sauce, yaupon honey	12
escargot skewers , crimini mushrooms, parsley butter, potato dip	10
fried okra , garden pepper rouille	7
spicy mussels , tomato curry, lime, cilantro	14
charcuterie plate , chicken liver mousse, duck rilette, pate de campagne, plum compote	18
cheese plate , <i>sweet grass green hill, pleasant ridge reserve, asher blue</i> , texas honey comb	19
beef carpaccio , arugula, fried capers, shallots, dijon mustard, parmesan, sea salt	18
crispy sweetbreads , radish, maple glaze	15
olivia salad , mixed greens, smoked tomato vinaigrette	8
romaine hearts , lemon-parmesan dressing, white anchovy, croutons	10
beet salad , chevre, red onion, cracked pepper, red wine vinaigrette	8
melon and cucumber salad , peanuts, crispy shallots, basil, mint, lemongrass vinaigrette	11
escolar , heirloom tomatoes, garden squash, grilled bread, tapenade	28
scallops , risotto, cherry tomatoes, farm green beans, bacon lardons	32
pork tenderloin , spaetzle, corn, spicy brown butter, herb salad	28
spice-rubbed quail , quinoa salad, grilled peaches, smoked almond praline	30
lamb liver & onions , mashed potatoes, caramelized pears & onions, brandy sauce	16
duck confit , potato gnocchi, arugula, golden raisins, hazelnuts, pecorino	26
local kobe tri-tip & frites , house ketchup, texas olive oil, sea salt	28

chef's tasting-10 courses-\$85 per person

reservations recommended

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, j bob's fromage, countryside farm, 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, fontana coffee roasters

* 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