



ENTREES

STEAK ON A STONE \$M/P 
raw filet mignon on a 600° granite stone,
porcini mushroom sauce, blue cheese sauce,
sea salt, garlic, starch du jour, vegetable

ADD CHEF'S BALSAMIC STEAK SAUCE \$2

CALAMARETTI PASTA \$19
calamari, shrimp, scallops, vodka
cream sauce

FISH TACOS \$15 
flour and corn tortilla, grilled mahi mahi,
avocado cilantro dressing, cilantro coleslaw,
salsa fresca

TWISTED PENNE PRIMAVERA \$18
shrimp, tomato, artichoke, spinach,
scallion, basil, garlic, lemon juice,
balsamic

SHRIMP FRIED RICE \$17
shrimp, plantain fried rice, sweet soy glaze

PIZZA



MARGHERITA \$15
pomodoro sauce, fresh mozzarella, basil oil,
parmigiano-reggiano

TWISTED MARGHERITA \$15
smoked tomato sauce, fresh mozzarella,
parmigiano-reggiano, basil oil

PROSCIUTTO \$18
pomodoro sauce, prosciutto, arugula,
parmigiano-reggiano, white truffle oil, egg

GREEK PIZZA \$18
pomodoro sauce, parmigiano-reggiano, red onion,
red pepper, kalamata olives, shaved fennel,
soppressata, feta

BURGERS

**TWISTED OLIVE'S
HOUSE BLEND BURGER* \$15**
cheddar, caramelized onion, lettuce, tomato,
kaiser roll

PASTRAMI BURGER* \$18
pastrami, swiss, dijon, kaiser bun, lettuce, tomato

THE BACON JAM* \$16
bacon-onion jam, pimento cheese, lettuce, tomato

POBLANO BLACK BEAN BURGER \$13
poblano pepper and black bean, monterey jack
cheese, lettuce, tomato, candied jalapeño mayo,
kaiser roll

SIDES

FRESH CUT FRENCH FRIES \$3
add sriracha, lemon & truffle aioli for \$2

SWEET POTATO FRIES \$3

**SAUTEED HOMEMADE PIEROGIES
WITH CARAMELIZED ONION \$6**
add truffle sour cream \$1

ONION RINGS \$3

CILANTRO COLESLAW \$3

FRIED PICKLES \$4.5

SANDWICHES

CRAB CAKE \$18.5
lettuce, tomato, lemon aioli, kaiser roll

BUTTERMILK FRIED CHICKEN \$13
chicken breast, tomato, cheddar cheese, bacon,
lettuce, pickle, sriracha aioli, kaiser roll

CHIPOTLE MEATLOAF SANDWICH \$11
chipotle meatloaf, frizzled onion, tomato,
chipotle ketchup, sourdough bread

GRILLED CHICKEN PANINI \$13
marinated chicken breast, fresh mozzarella,
tomato, sauteed spinach, pesto aioli

TRUFFLED BRATWURST \$9.5
karl ehmer bratwurst, pickled red pepper
and onions, truffled whole grain mustard,
coleslaw
ADD A SECOND BRATWURST FOR \$6 MORE

ITALIAN HOT BEEF SANDWICH \$14
slow roasted top round, topped with giardiniera,
mozzarella, side of au jus, toasted steak roll

HOUSE-SMOKED SANDWICHES

BEEF BRISKET \$14
smoked beef brisket, pepper jack,
bbq caramelized onion, sourdough bread
DOUBLE MEAT AVAILABLE FOR \$6


FIGGY PIGGY \$13.5
house smoked pulled pork, fig preserve,
brie cheese, arugula, balsamic crema, kaiser roll


HOT PASTRAMI \$14
house-made smoked pastrami, dijon, swiss,
black rye bread
DOUBLE MEAT AVAILABLE FOR \$6


CUBAN \$14
prosciutto, smoked pulled pork, swiss,
dijon mayo, pickled jalapeno, garlic bread


SMOKED SALMON SANDWICH \$15.5
multigrain roll, tarragon and chive cream
cheese, capers, hard cooked eggs, onion,
bibb lettuce, pastrami smoked salmon


SALADS

HOUSE SALAD \$6 
baby greens, red onion, tomato,
bell pepper, cucumber, carrot,
balsamic vinaigrette

BABY GREENS SMALL \$8 | LARGE \$10 
baby greens, tomato, candied walnuts,
feta, raisin, balsamic vinaigrette

CAESAR SALAD* SMALL \$8 | LARGE \$10 
romaine, garlic croutons,
parmigiano-reggiano, caesar dressing

ORGANIC KALE SALAD \$16.5* 
butter roasted marcona almonds, avocado,
shaved pecorino, hearts of palm, tomato,
raspberry balsamic dressing

GRILLED SHRIMP SALAD \$16.5 
romaine, hearts of palm, avocado, tomato,
red onion, feta, smoked tomato vinaigrette

**GREEK ITALIAN
CHOPPED SALAD \$15.5** 
romaine, garbanzo, red pepper,
fennel, tomato, onion, soppressata,
feta, olives, oregano white balsamic
vinaigrette

PORK BELLY SALAD \$16.5
bibb lettuce, honey crisp apple,
fried cheese curd, crisp pork belly,
tomato, onion, toasted hazelnuts,
sherry vinaigrette

COBB SALAD \$16
grilled chicken, crisp red onion,
avocado, bacon, bleu cheese crumble,
hard boiled egg, garden herb dressing

ADD CHICKEN \$7, SHRIMP \$8 OR SALMON \$11 TO ANY SALAD

SOUPS

SOUP DU JOUR
CUP \$5 | BOWL \$6


CRAB BISQUE
CUP \$6.5 | BOWL \$7.5

FRENCH ONION \$7

THREE SOUP SAMPLER \$10.5

PERFECT PAIR

ASK YOUR SERVER FOR A DRINK
SUGGESTION TO COMPLIMENT
YOUR MEAL.

 INDICATES AVAILABLE GLUTEN FREE



Since the beginning we always envisioned bringing the freshest most local ingredients into the kitchen here at Twisted Olive. Our organic GMO-free garden is a labor of love that enriches our menu, our cocktails, and our lives. From the plotting and planning of early February to the end of harvest season in late October, we are continuously looking for ways to allow our customers to experience the freshest ingredients. From our handcrafted cocktails to our bountiful menu, the garden works its way into our daily activities. This allows us to pass on the fruits of our labor to you, the customer. So please sit back and enjoy your time here, it is our pleasure to have you dining with us.

Sincerely,
Chef Steve Kershner