


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

STEAK FRITES \$28.5 
roasted garlic-rosemary compound butter,
french fries, vegetable

PIZZA



MARGHERITA \$15
pomodoro sauce, fresh mozzarella, basil,
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

BURGERS

**TWISTED OLIVE'S
HOUSE BLEND BURGER* \$13**
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 \$16
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

PORK BELLY BANH MI \$12.5
crispy pork belly, pickled vegetables,
miso glaze, baguette

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 vinaigrette

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