

Brunch Sides

\$5 EACH

LOCAL FARM EGGS*

OLIVER WEDGE SALAD

ROASTED SEASONAL VEGETABLE BOWL

TOAST WITH BUTTER + JAM

BISCUIT + GRAVY

PEPPER + ONION POTATO HASH

FRESH CUT FRUIT

HOUSE-MADE MAPLE + SAGE SAUSAGE

STONE-GROUND GOUDA GRITS

APPLEWOOD SMOKED BACON

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity added for parties of 6 or more

SHAREABLES

MONKEY BREAD
pull-apart biscuit dough, caramel pecan sauce, whipped cream 16

HOUSE-MADE BISCUITS
served with whipped butter + fresh jam 10

ASSORTED PASTRIES
seasonally inspired muffin + scone with whipped butter + fresh jam 10

Coffee roasted locally by
HONEYBEE COFFEE CO.

ORANGE / APPLE / CRANBERRY /
GRAPEFRUIT JUICE 4
ASSORTED TEAS 4
FRENCH PRESS 4 / 7
CLASSIC DRIP 3
DOUBLE ESPRESSO 4
AMERICANO 4
LATTE 5

SANDWICHES

Served on local artisanal bread with choice of side

CROISSANT CLUB
shaved smoked turkey, honey ham, applewood smoked bacon, pepperjack cheese, heirloom tomatoes, romaine lettuce, chipotle mayonnaise 15

SMASH BURGER*
american cheese, lettuce, sliced red onion, local tomatoes, house-made pickles, applewood smoked bacon 16

HANGOVER HELPER*
local farm egg, sliced cheddar, spicy fried or grilled chicken breast, house-made pickles, hot sauce 15

CUBAN SANDWICH
pulled pork, sliced ham, pickles, swiss cheese, dijonnaise, flour-dusted cuban roll 15

Cocktails

BLOODY ROYALE
choice of: horseradish-infused vodka, jalapeño-infused tequila, or whiskey + pickle juice 9

OLIVER MIMOSA
champagne with your choice of orange, grapefruit, cranberry, or pineapple juice 7

BRUNCH BENEDICTS

Served on toasted english muffin

CRAB CAKE BENEDICT*
maryland style crab cakes, soft poached eggs, citrus hollandaise 16

CONFIT SHORT RIB BENEDICT*
pimento cheese, crispy short rib, salsa verde, poached eggs, hollandaise, pickled red onion, micro cilantro 16

BLT BENEDICT
sundried tomato cream cheese, benton's bacon jam, arugula, soft poached eggs, lemon hollandaise 15

EGG BENEDICT*
soft poached eggs, wilted spinach, citrus hollandaise 12
add benton's ham 3

MARGOT
stirrings pomegranate liqueur, rose caviar, champagne 13

TRAFFIC JAM
bourbon, lemon, honey, mixed berry jam 12

WAKE UP CALL
spiced rum, cold brew, licor 43, coconut purée 12

SPRITZ ROYALE
st germain, lemon, champagne, soda 12

PLATES

OLIVER BREAKFAST*
local farm eggs cooked to your liking, pepper + onion hash, choice of toast or biscuit, applewood smoked bacon or house-made sausage with fennel + sage 15

PULLED PORK BREAKFAST TACOS*
braised pork shoulder, scrambled farm eggs, pico de gallo, cotija cheese, pickled red onions, three pepper potato hash 15

K-TOWN HOT CHICKEN + GRITS*
cornflake-crust chicken, southside gravy, stone-ground grits, over easy egg 15

STEAK + EGGS*
petite beef tenderloin, pepper + potato hash, local farm eggs, toast, citrus hollandaise 22

OLIVER OMELET*
mushrooms, peppers, onions, wilted spinach, sharp cheddar cheese, salsa verde 13

STRAWBERRY FRENCH TOAST*
brioche bread, strawberry compote, fresh strawberries, whipped butter, maple syrup, bourbon vanilla whipped cream 14

BREAKFAST POUTINE
crispy thick cut fries, smoked cheese curds, thyme + sage infused gravy, crispy pork belly, benton's bacon jam, two eggs cooked to your liking 15

ASK ABOUT THE
ROYALE REFRESHER

About OLIVER ROYALE

EXECUTIVE CHEF DARIN HOAGLAND

Chef Hoagland is committed to creating awareness and appreciation of thoughtfully sourced, high-quality food— and training the chefs of Knoxville’s future restaurants. Here in the kitchen at Oliver Royale, Chef Hoagland mixes utmost respect for regional traditions with unbridled creativity as he crafts our menus and selects ingredients that meet his standards for freshness and flavor. His vision for sourcing locally and sustainably whenever possible has guided Oliver Royale since he joined our team in 2017.

GENERAL MANAGER JANIE BRACKETT

A Knoxville native and UT alum, Janie has over a decade in the hospitality industry and half of that here at the Oliver. After a taste of the industry, she switched career paths from a life in academia and never looked back. Although her passion for food and beverage is unmistakable, her predilection lies on the side of “beverage.” Her vision, creativity, and extensive bar knowledge leads the Oliver Royale’s bar program. An eagerness to provide delectable cocktails and inviting service while backing her team make for an invaluable General Manager.

OUR STORY

Here at Oliver Royale, we relish in good taste. We think you do, too. That’s why our chef hand-picks fresh, local ingredients and crafts new, regionally inspired menus each season. Our goal is to deliver more than food and cocktails—we want to deliver an experience, one that marries sophistication with innovation. Our priority is delighting you as we support local producers and mentor the next generation of chefs. Whether you’re in the mood for brunch, dinner, or drinks, whether you want to enjoy a classic dish or find new flavors, we invite you to join us. The experience is waiting for you.

A LITTLE HISTORY OF THE BUILDING

Our building has been bringing people together over food and drink since 1876. Its three stories originally housed the Peter Kern Bakery, his candy factory, soda fountain, and “ice cream saloon,” plus a meeting area for the Order of Odd Fellows. The tastes, aromas, and gathering spaces turned this building into a community destination. By 1982, when guests poured into town for the World’s Fair, it had been converted into a hotel. The building continues to serve as a downtown cornerstone inviting locals and travelers alike to drop in and enjoy.



HOURS



DINNER NIGHTLY 4PM–10PM

FRIDAY BRUNCH 10AM–3PM

SATURDAY - SUNDAY BRUNCH 9AM–3PM

The bar stays open later nightly.

We support local, natural, sustainable + organic practices whenever possible.

mountain meadows
springer mountain farms
century harvest farms
smiley greens
honeybee coffee

cruze farm
sugartree farm
knox city farm
huff farms

lacewing farms
seven springs farm
noble springs
zavels family farms
bake that dough

5 MARKET SQUARE

Knoxville, Tennessee

865-622-6434

OLIVERROYALE.COM