

To Begin

MUSSELS & CLAMS

SAN MARZANO TOMATOES, FENNEL, LEMONGRASS, GINGER, CURED ORANGE, PICKLED SHALLOT, SPINACH, FRESH HERBS 16

CARROTS & RICOTTA

ASSORTED VARIETIES, WHIPPED RICOTTA, CURED LEMON, FENNEL, TARRAGON, CRISPY FARRO, VADOUVAN SPICE 11

SMOKED PORK BELLY

MIXED QUINOA, FARRO, LEMONGRASS, GINGER, SPRING PEA, CARROT, HOISIN, BRUSSELS, LOCAL FARM EGG, PONZU 13

SEARED SEA SCALLOPS

RANCHO GORDO BLACK BEAN PURÉE, CRISPY MAYOCOPA BEANS, BENTON'S BACON, PICKLED GREEN TOMATO, GREMOLATA, OKRA CRISPS 16

BOARDWALK STYLE CRAB CAKES

CREAMED CORN PURÉE, LOCAL SWEET CORN SUCCOTASH, PICKLED CAULIFLOWER, CARROT, JALAPEÑO, CILANTRO & LIME 14

SOUS VIDE BLUE SHRIMP & AVOCADO

GREEN & GRAPE TOMATO, SHAVED FENNEL, CELERIAC, SMOKED ROMESCO, SALSA BORRACHA 13

FOIE GRAS TORCHON

APPLE BUTTER, APPLE CHUTNEY, LUXARDO MOSTARDA, SORGHUM, APPLE CHIPS, BRIOCHE, MUSTARD SEEDS 15

BEEF TARTARE

SUMAC, GREMOLATA, CURED LEMON, RADISH, CAPER, PICKLED SHALLOT, FRESH HERB, GRIBICHE, LAVASH 15

LOBSTER ROLL

GRANNY SMITH APPLE, SHAVED FENNEL, JICAMA, YUCA, SEA BEANS, TARRAGON, BRIOCHE, SPRING PEA TENDRILS 14

ARTISAN CHEESE & CHARCUTERIE

PICKLED ACCOMPANIMENTS, ROASTED & CANDIED NUTS, ASSORTED OLIVES, HOUSE-MADE JAMS & CHUTNEYS, CROSTINIS, CRISPS 28

Salads

BABY LETTUICES

ASSORTED CITRUS, HONEY CRISP APPLE, RED GRAPES, CANDIED WALNUTS, LOCAL HONEY, CHARRED ORANGE VINAIGRETTE 12

CARROT & CAULIFLOWER

BROCCOLINI FLORETS, GOLDEN RAISINS, FRISÉE, BACON LARDONS, PISTACHIOS, CURLY KALE, LOCAL HONEY & CURRY DRESSING 13

KALE & FRISÉE

ROASTED MUSHROOMS, SHAVED RADISH, CRISPY FARRO, PICKLED SHALLOT, DARK SOY VINAIGRETTE, CHILI DUST, RADISH CRISPS 13

BEETS & BURRATA

ROASTED & PICKLED BEETS, SWISS CHARD, SUNFLOWER SHOOTS, RED ONION MARMALADE, GRAPE MUST, BEET GEL 14



♦ SIDES ♦

GAST IRON CORNBREAD WITH WHIPPED HERB BUTTER	6
CRISPY BRUSSEL SPROUTS WITH SAMBAL & SORGHUM	8
ASSORTED BEANS & PICKLED GREEN TOMATO	8
BENTON'S BACON & PARMESAN GNOCCHI	9
HOUSE-MADE KIMCHI & CUCUMBERS	7

Entrees

PAN ROASTED CHICKEN

SPRINGER MOUNTAIN FARMS' CHICKEN BREAST, BENTON'S HAM, GNOCCHI, BABY POTATOES, BRUSSELS, CONFIT PEARL ONION, CELERY ROOT, MOREL MUSHROOM, MADEIRA & SORGHUM 24

CONFIT SHORT RIB

TANDOORI SPICE, SMASHED RED POTATO SALAD, BRAISED COLLARD GREENS, CHERRY & BOURBON BARBECUE SAUCE 34

DUCK CONFIT CASSOULET

ASSORTED HEIRLOOM BEANS, FINGERLING POTATOES, BRUSSEL LEAVES, CURED LEMON, GREMOLATA 29

SOUS VIDE SWORDFISH

BLACK RICE, COCONUT, TAMARIND, SPRING PEAS, KIWI, PINEAPPLE, DRAGON FRUIT, JALAPEÑO & PEPPER RELISH, YUCA CRISPS 28

OLIVER BURGER*

WHOLE GRAIN MUSTARD INFUSED WELSH CHEDDAR, TOMATO & APPLE CHUTNEY, SERRANO HAM CRISPS, BOARDWALK FRIES 16
ADD LOCAL FARM EGG 2

BLACK BASS

MAYOCOPA BEANS, BENTON'S HAM, PICKLED GREEN TOMATO, RAMPS, OKRA CRISPS, CURED LEMON, WHOLE GRAIN MUSTARD VINAIGRETTE 28

PETITE FILET*

GARLIC & HERB WHIPPED POTATOES, ROASTED MUSHROOMS, CRISPY KALE, DEMI GLACE, PICKLED MUSTARD SEEDS 31

LAMB CHOPS

ZA'ATAR SPICE, WHITE BEAN PURÉE, FIDDLEHEAD FERNS, MARINATED CUCUMBER & TOMATO, AGED FETA, SPRING RAMPS, DEMI GLACE 34

POACHED HALIBUT

CAROLINA GOLD RICE, COWPEAS, SWEET CORN, MARINATED ROCK SHRIMP, VADOUVAN & HAM HOCK NAGE, CRISPY LEEKS, PEA TENDRILS 32

KUROBUTA PORK CHOP

CORNBREAD PURÉE, CHARRED CORN, CRISPY BRUSSELS, SPANISH CHORIZO, TOMATO PRESERVES 28

RIBEYE DUO

CENTER LOIN & SPINALIS, SPRING RAMPS, FIDDLEHEAD FERNS, FORAGED MORELS, YUKON GOLD POTATO MOUSSELINE, PEARL ONION, DEMI GLACE, TRUFFLE DUST 41



Pastas

ALL PASTAS MADE IN-HOUSE DAILY

FETTUCCINE BOLOGNESE

CONFIT BEEF SHORT RIB, SAN MARZANO TOMATOES, HOUSE-MADE RICOTTA, BASIL, OREGANO, PARMESAN 26

SPAGHETTI AGLIO E OLIO

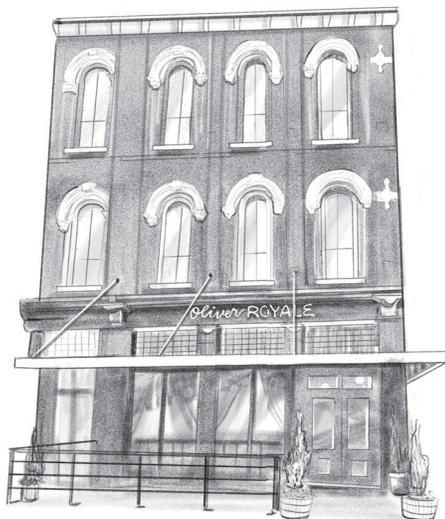
CONFIT GARLIC, BENTON'S COUNTRY HAM, LOCAL DRIED CHILES, FRESH HERBS, PARMESAN CRISPS, EVOO DUST 24

COLD WATER LOBSTER RAVIOLI

CURED LEMON, BOURSIN, WILTED SPINACH, OVEN ROASTED TOMATOES, TOMATO CREAM 26

ROYALE RAMEN*

CONFIT PORK BELLY, BABY BOK CHOY, SCALLION, HOUSE-MADE KIMCHI, SOFT FARM EGG, LEMONGRASS SHOYU BROTH 21



A Little History of the Building

TUCKED IN AN 1876 BUILDING THAT HAS BEEN EXQUISITELY RENOVATED, OLIVER ROYALE IS PERFECTLY SITUATED AMONGST THE EXCITEMENT OF HISTORIC MARKET SQUARE. ORIGINALLY BUILT AS THE PETER KERN BAKERY, THIS LOCALE HAS HOSTED EVERYTHING FROM KERN'S ICE CREAM PARLOR TO A DANCING HALL (THOSE ORIGINAL FLOORS TELL STORIES). IN 1982 THE UPPER STORY WAS CONVERTED TO THE BLAKELY GUEST HOUSE HOTEL FOR VIP GUEST ARRIVING FOR THE WORLD'S FAIR. SEVERAL YEARS LATER THE ARCHITECTURE WAS CONVERTED TO THE BEAUTIFUL BOUTIQUE HOTEL IT IS TODAY.

Executive Chef JON GATLIN

BORN JUST OUTSIDE OF NEW ORLEANS, CHEF JONATHAN GATLIN'S SOUTHERN ROOTS GO DEEP. AS A GRADUATE OF LE CORDON BLEU ATLANTA, CHEF GATLIN WORKED UNDER THE SOUTH'S BEST TO HONE HIS CULINARY SKILLS AND DEVELOP HIS STYLE. USING ONLY THE FRESHEST LOCAL INGREDIENTS AND WITH THE DEEPEST RESPECT FOR REGIONAL TRADITION, CHEF GATLIN LETS CREATIVITY RUN WILD IN HIS KITCHEN. OLIVER ROYALE IS ENHANCED BY THE EXPERIENCE, CREATIVITY, AND TRADITION THAT HE BRINGS TO KNOXVILLE, TN.

Sous Chef JARED MARTIN

JARED WAS BORN IN ATHENS, TENNESSEE AND HIS SOUTHERN, FAMILY ROOTS ARE EVIDENT IN HIS COOKING. HIS PASSION FOR PEOPLE, LOCAL INGREDIENTS, AND BUTCHERY HELP INSPIRE THE SEASONAL MENUS AT OLIVER ROYALE.

General Manager SONDRA RICHARDSON

SONDRA PROUDLY JOINED OUR TEAM IN APRIL 2016 WITH 20 YEARS OF RESTAURANT EXPERIENCE. BORN IN NEW YORK AND RAISED IN WEST PALM BEACH, FLORIDA, SHE HAS JUST THE RIGHT AMOUNT OF SPUNK TO KEEP OLIVER ROYALE THE CHARMING AND UPBEAT PLACE THAT IT IS TODAY.

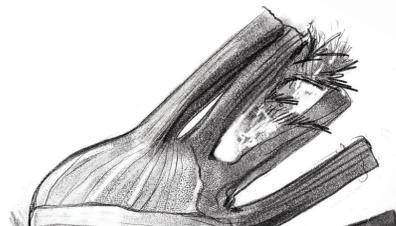
Pastry Chef LANNA TALLEY

LANNA WAS BORN AND RAISED IN KNOXVILLE, WHERE HER FAMILY GATHERINGS WERE ALWAYS FOCUSED AROUND FOOD. SHE GRADUATED FROM WALTERS STATE WITH A DEGREE IN BAKING AND PASTRY. LANNA'S LOVE FOR ALL THINGS FLOUR AND SUGAR COMBINED WITH HER CREATIVE FLAIR MAKES OLIVER ROYALE A PERFECT FIT.



HERE AT OLIVER ROYALE, WE RELISH IN GOOD TASTE AND WE THINK YOU DO TOO!

AS A PART OF DOWNTOWN KNOXVILLE'S GROWING CHEF DRIVEN FOOD SCENE, THE OLIVER ROYALE STRIVES TO BE INNOVATIVE, CREATIVE & TREND SETTING IN OUR MARKET AND OUR COMMUNITY. IT IS OUR GOAL TO NOT ONLY PROVIDE & SUPPLY A WONDERFUL EXPERIENCE & QUALITY PRODUCTS TO OUR GUESTS, BUT TO ALSO SUPPORT OUR LOCAL PURVEYORS WITHOUT WHOM OUR SEASONAL REGIONAL CONCEPT COULD NOT THRIVE. WHETHER YOU ARE IN THE MOOD FOR A QUICK DELICIOUS LUNCH, INNOVATIVE DINNER EXPERIENCE, CRAFT COCKTAIL TASTING OR A WEEKEND BRUNCH, WE ARE SURE TO IMPRESS & EXCEED EXPECTATIONS.



We Support

local, natural, sustainable & organic practices whenever possible.

MOUNTAIN MEADOWS
CRUZE FARM
A PLACE OF THE HEART
SUGAR TREE FARM

WOLF CREEK FARM
FLOUR HEAD BAKERY
ZAVEL FARMS
HUFF FARMS
HONEYBEE COFFEE

SPRINGER MOUNTAIN FARM
ABBAY FIELDS FARM
LACEWING FARM
SEVEN SPRINGS FARM

