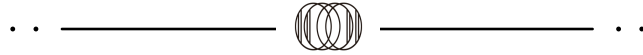


OLIVER'S

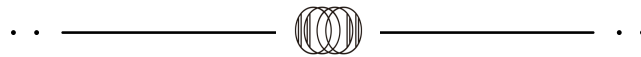
Executive Chef - Matthew Hammock | Executive Sous Chef - Jared Turner

STARTERS



AVOCADO TOAST	12
choice of toast, topped with blended avocado & lime, tomato, pickled red onion, cilantro	
SWEET FRITES	8
sweet potato fries, warm bleu cheese cream, balsamic reduction, basil	
CAPRESE SALAD	12
mozzarella, sliced tomato, basil-almond pesto, balsamic reduction	

SALAD



HOUSE	SMALL 7		DRESSINGS
mixed greens, cucumber, tomato, red onion, asiago, croutons, dijon vinaigrette	ENTREE 9		dijon vinaigrette caesar pickled ginger balsamic vinaigrette honey mustard green goddess
CAESAR	SMALL 7		ADD PROTEIN OPTIONS *
romaine, seasoned croutons, asiago, caesar dressing	ENTREE 9	chicken salad +5.5 chicken +6 salmon +7 shrimp +8 steak +8	
SUPERFOOD	SMALL 9		
mixed greens, edamame, strawberries, blueberries, goat cheese, sunflower seeds, pickled ginger dressing	ENTREE 10		

SANDWICHES



Includes choice of side: mixed fruit, potato hash, grits, fries, sweet potato fries
Premium Sides: cheese grits +1, sweet frites +2, house salad +4, caesar salad +4, superfood salad +5

CHICKEN SALAD CROISSANT	13
signature chicken salad (with cranberry, pecans, scallions), lettuce, tomato, croissant	
REUBEN	15
cured pastrami, sauerkraut, swiss cheese, thousand island, toasted marble rye	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

THE SMALL PRINT: Please alert the staff of any known allergies before you place your order.

All menu items subject to availability. Large parties (6+) subject to 18% gratuity.

Sales of all food and beverages served to menu specifications and our business standard are final.

496 2nd Street | Macon, Georgia 31201 | 478.305.7475 | www.oliversmacon.com | @oliversmacon

BRUNCH ENTRÉES



PANCAKE BREAKFAST *	14
two eggs your choice, two pancakes, fruit, bacon, syrup and butter on the side	
CAJUN OMELETTE *	16
andouille sausage, roasted red pepper, gouda cheese omelette with choice of fruit, potato hash, or grits	
FRENCH TOAST *	14
pan-fried egg battered texas toast, cinnamon, powdered sugar, whipped cream, berry compote and maple syrup on the side	
CHORIZO HASH *	16
ground chorizo sausage with potato hash, peppers, onion, 2 eggs your choice, avocado, chipotle aioli	
HONEY BOURBON SALMON *	17
grilled salmon filet, orzo pasta salad, vegetable of the day, honey bourbon glaze	
SHRIMP & GRITS *	18
sautéed tiger shrimp, andouille sausage, roasted red pepper, shiitake mushroom, cajun cream sauce, yellow grits	
STEAK & EGGS BREAKFAST *	26
grilled ny strip, two eggs your choice, potato hash	



A LA CARTÉ

EGGS *	3
two eggs scrambled, sunny, easy, medium, hard, or add cheese +1	
BACON *	4
two slices	
PANCAKES	5
two pancakes with butter and syrup	
TOAST	2
two slices (texas or rye) with butter and jelly	
POTATO HASH	4
diced potatoes, fried with peppers & onion	
GRITS	5
cup of yellow stone-ground grits, make cheese grits +1	
FRENCH FRIES	3
classic fries served with ketchup	
SWEET POTATO FRIES	3
sweet potato fries	
HOLLANDAISE *	2
small portion of hollandaise sauce	
HONEY BOURBON GLAZE	.75
small portion of our popular topping	

POPULAR BEVERAGES

21 & UP | ID REQUIRED

MIMOSA - SINGLE	SINGLE 8
wycliff brut with orange, pineapple, or cranberry juice	
CARAFE 24	
BLOODY MARY	12
longleaf vodka, classic mix, seasoned rim, olives & citrus; regular or spicy	
CARRIBEAN COFFEE	13
blackwell jamaican rum, coconut syrup, cold brew coffee, heavy cream, whipped cream	
NOTES: SWEET, CREAMY, STRONG	
PALOMA	14
casamigos blanco, fever tree sparkling grapefruit, fresh lime juice, agave	
NOTES: REFRESHING, A FUN TWIST ON MARGARITA	
FRENCH 75	12
empress 1908 indigo gin, fresh lemon juice, simple syrup, champagne, lemon twist	
NOTES: HERBAL NOTES, CITRUSY, BUBBLY	
APEROL SPRITZ	12
aperol, champagne, club soda, orange slice	
NOTES: BITTERSWEET ORANGE, BUBBLY, LOW ABV	