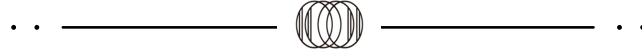


OLIVER'S

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

STARTER



PESTO CHEESE BREAD	12
baked demi loaf, basil-almond pesto and asiago with green goddess on side	
SWEET FRITES	10
sweet potato fries, warm bleu cheese cream, balsamic reduction, basil	
CAPRESE	12
mozzarella, sliced tomato, basil-almond pesto, balsamic reduction	
BLACK BEAN HUMMUS	14
black bean hummus, fire roasted corn, cherry tomato, lime, cilantro with grilled naan bread	
TEMPURA CAULIFLOWER	13
tempura fried cauliflower, thai chili peanut sauce, sriracha, scallions, sesame seeds	
CRAB CAKES	18
two lump crab cakes, remoulade, mixed greens, cherry tomato, asiago	
TOMATO BISQUE	CUP 7 BOWL 10
blended tomato, basil and cream	

SALAD



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

*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

MAIN



HONEY BOURBON SALMON *	20
grilled salmon filet, honey bourbon glaze, pasta salad, vegetable of the day	
RISOTTO *	MP
creamy rice, fresh seasonal vegetables, featured protein, asiago; selection varies as a nightly chef special	
CHEF'S SEAFOOD SPECIAL *	MP
selection & preparation varies as a nightly chef special	
CHICKEN PESTO	18
fettuccine, basil-almond pesto sauce, baked chicken breast, smoked bacon, tomatoes, asiago, basil	
CHICKEN ALLA VODKA	20
rigatoni, baked chicken, tomato cream vodka sauce, spinach, asiago, basil	
FETTUCCINE ALFREDO	18
fettuccine, alfredo sauce, peas, asiago, basil	
RAVIOLI	MP
selection & preparation varies as a nightly chef special	
GNOCCHI BOLOGNESE	22
italian pork sausage, ground beef, creamy tomato sauce, potato gnocchi, asiago, basil	

BUTCHER CUTS



NEW YORK STRIP - 10 OZ *	26		STEAK SIDES
RIBEYE - 16 OZ *	36		each steak comes with mashed potatoes and asparagus
FILET - 10 OZ *	40		STEAK TOPPINGS
CHEF SPECIAL CUT *	MP		garlic herb butter bleu cheese cream chimichurri

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