

OPENERS

HOUSEMADE SOURDOUGH BREAD | \$6 Otus house sourdough, rotating seasonal butter
MARKET OYSTERS | daily selection, served with Bèsk mignonette & Otus hot sauce –
3 for \$9, 1/2 dozen \$14, 1 dozen \$26 GF

SOUP DU JOUR SOUP SPECIAL | \$7

SALADS • SHARED PLATES

BEETS & RICOTTA | \$11 ricotta, roasted beets, mixed greens, spiced pepitas, pickled sweet peppers, dried cherries, cherry vinaigrette GF VEG
SMOKED GOUDA & SPINACH DIP | \$12 made with spinach, served with Otus housemade crackers
FATTOUSH | \$12 mixed greens, red onion, cucumber, chickpeas, mint, pickled turnip, pita chips, sumac, citrus vinaigrette VEGAN
CURRIED CARROT | \$11 baby carrots, coconut curry, chick pea panise, fried olive, onion seed GF
WOODFIRED BROCCOLI | \$11 sunflower seed togarashi, nori aioli, honey chili drizzle GF VEGAN
BEEF TARTARE | \$18 teres major, plum, quail egg, szechuan oil, cured yolk, radish, pickled garlic, pork floss
SMOKED WINGS | \$12 bloody mary marinated, tajin, sumac, celery, lime yogurt GF
SOME PEOPLE CALL ME MAURICE | \$12 otus maurice salad with chopped iceberg, ham, turkey, swiss, maurice dressing, hard boiled eggs, gherkins

ENTREES

RIGATONI | \$18 italian sausage, shredded boar, housemade rigatoni
BUCATINI CARBONARA | \$14 bacon, green peas, shallot, garlic, parmesan, cream, cured egg yolk
WOODFIRED HALF CHICKEN | \$22 half chicken, cous cous, smoked mushroom, curry gravy, masala madras mix, contains nuts*
HERITAGE PORK CHOP | \$24 pork chop, sweet potato mash, collard greens, apple butter, cumin & coriander seed, Otus hot sauce GF
KIELBASA & PIEROGI | \$19 Otus house made kielbasa, farmer's cheese pierogi, sauted sauerkraut & onion, maple whole grain mustard, pickled fresno
STEAK & POTATOES | \$28 grilled 8-oz flank steak, fried yukon potato, miso garlic sauce, chimichuri GF
RIVERENCE TROUT | \$22 hoppin' john, pickled daikon & pickled red onion, grilled citrus, brown butter praline GF
SHRIMP & GRITS | \$16 gulf coast style grits, tasso shrimp, andouille sausage, chive, tomato relish GF

PIZZAS

OUR-INARA | \$14 tomato, garlic, chili flakes, wild oregano, fresh mozzarella
PAPA CALDO | \$16 mozzarella, parmesan, wild boar italian sausage, tomato sauce, calabrian chili
THE YARDBIRD | \$16 mozzarella, cheddar, apple bourbon BBQ sauce, roast chicken, red onion, scallions
QUEEN OF HEARTS | \$16 gouda, mozzarella, mushrooms, sweet peppers, oregano VEG
add pepperoni, wild boar sausage, mushrooms or eggplant to any pizza for \$2

SANDWICHES

FALAFEL | \$13 house-made falafel, wood-fired pita, garlic spread, pickled turnip, greens, served with french fries or fattoush salad VEGAN
THE HIGHWAYMAN BURGER | \$14 two 4-oz beef patties, white cheddar, american, red onion, Otus special sauce, iceberg lettuce, brioche bun, served with fries
add a fried egg \$2 add otus bacon \$3 add a patty \$3
WHITEFISH BLT | \$14 toasted brioche, smoked whitefish spread, otus bacon, mixed greens, roma tomato, served with choice of french fries or fattoush salad
THE FUNKY CHICKEN | \$14 spicy fried chicken breast, housemade pimento cheese, mixed greens, buttermilk dressing, brioche bun
add french fries or fattoush salad \$4
FARMERS PITA | \$11 mixed greens, roasted seasonal vegetables, boursin cheese spread
add french fries or fattoush salad \$4

SWEET TREATS

SOURDOUGH DONUTS | \$6 three pieces, seasonal flavors VEG
HUNGARIAN WALNUT TORTE | \$12 three layer walnut cake with walnut crust, layered with raspberry jam, creme anglaise, walnut brittle
PINEAPPLE UPSIDE DOWN CAKE | \$10 served with rum caramel sauce, sour cream ice cream
CHURROS Y MEXICAN CHOCOLATE | \$9 cinnamon sugar dusted churros with spiced mexican chocolate swirled with dulce de leche VEG

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.