Brunch Sides

$5 EACH

LOCAL FARM EGGS*
BABY LETTUCES SALAD
ROYALE SEASONAL SALAD
TOAST WITH BUTTER + JAM
BISCUIT + GRAVY
PEPPER + ONION POTATO HASH
FRESH CUT FRUIT

HOUSE-MADE FENNEL + SAGE SAUSAGE
STONE-GROUND GOUDA GRITS
APPLEWOOD SMOKED BACON

SHAREABLES

ASSORTED PASTRIES
seasonally inspired selection from a local bakery, served with whipped butter + fresh jam 15

HOUSE-MADE BISCUITS
served with whipped butter + fresh jam 8

COFFEE CAKE
candied walnuts, local honey + whipped butter 10

SANDWICHES

Served on local artisanal bread from flour head bakery with choice of side

TURKEY + BACON CLUB
chipotle mayonnaise, benton’s bacon jam, arugula, heirloom tomatoes on toasted sourdough 14

ROYALE BRUNCH BURGER*
hibb lettuce, heirloom tomato, sweet onion jam, beemster mustard cheddar, applewood smoked bacon, black pepper truffle aioli 15
add local farm egg 2

HANGOVER HELPER*
local farm egg, sliced cheddar, spicy fried or grilled chicken breast, house-made pickles, hot sauce 13

K-TOWN CREPES*
shaved benton’s ham, southside gravy, gruyere cheese, local farm egg, whipped sorghum 14

OLIVER BREAKFAST*
local farm eggs cooked to your liking, choice of toast or biscuit, applewood smoked bacon or house-made sausage with fennel + sage 14

HOUSE-MADE BISCUITS + GRAVY
sausage gravy with fennel + sage, crispy benton’s ham 12

K-TOWN HOT CHICKEN + GRITS*
cornflake-crusted chicken, southside gravy, stone ground grits, over easy egg 14

STEAK + EGGS*
petite beef tenderloin, pepper + potato hash, local farm eggs, flour head toast, citrus hollandaise 19

OLIVER OMELET*
mushrooms, peppers, onions, wilted spinach, sharp cheddar cheese, salsa verde 11

WHIPPED CITRUS RICOTTA PANCAKES
seasonal berry compote, cinnamon spiced whipped cream, maple syrup 13

OLIVER BREAKFAST BOWL*
smoked gouda grits, three pepper hash, two farm eggs cooked to your liking, crispy confit short rib, salsa verde + salsa roja, sourdough toast 16

BRUNCH BENEDICTS

Served on toasted english muffin

CRAB CAKE BENEDICT*
maryland style crab cakes, soft poached eggs, citrus hollandaise 15

CHORIZO BENEDICT*
mexican chorizo, soft poached eggs, salsa verde, smoked paprika hollandaise, avocado puree 14

SMOKED SALMON BENEDICT*
whipped noble springs goat cheese, grilled asparagus tips, house-smoked salmon, crispy capers, soft poached eggs, citrus hollandaise 14

Egg Benedict*
soft poached eggs, wilted spinach, citrus hollandaise 11
add benton’s ham 3

COFFEE
roasted locally by HONEYBEE COFFEE CO.

OLIVER ROYALE Brunch

PLATES

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

Cocktails

BLOODY ROYALE
choice of: horseradish-infused vodka, jalapeño-infused tequila, or wheatley vodka 9

FRENCH 865
gin, lemon, grapefruit, sugar, grapefruit sparkling sake 10

TRAFFIC JAM
bourbon, house-made jam, lemon, honey 10

OLIVER MIMOSA
champagne with your choice of orange, grapefruit, cranberry, or pineapple juice 6

SPRITZ ROYALE
strawberry-infused aperol, champagne, soda, lemon 10

FLORE DE LA SANGRA
elderflower liqueur, champagne, candied hibiscus 10

ASK ABOUT THE ROYALE REFRESHER

* 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

* the consumption of alcohol is not recommended for pregnant women. please enjoy responsibly.

FLAVOR CUES

flavor cues include notes of maple syrup, citrus, and spice.
**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 DAENON YOUNG**

A founding staff member of Oliver Royale, Daenon adds nearly two decades of food service experience to the team. His passion for innovation, food, and growth finally found a home at Oliver Royale. Starting his career here as a server, these shared characteristics and dedication have progressed Daenon to General Manager. He wants to continue to grow with the company, develop his team, and strengthen the Oliver culture. He strives to make guests feel as at home as he does here at the Oliver.

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**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.

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**5 MARKET SQUARE**

Knoxville, Tennessee

865-622-6434

OLIVERROYALE.COM

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**HOURS**

DINNER NIGHTLY 4PM–10PM

FRIDAY BRUNCH 10AM–3PM

SATURDAY - SUNDAY BRUNCH 9AM–3PM

The bar stays open later nightly.

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**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.

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

- Mountain meadows flour head bakery
- Springer mountain farms century harvest farms
- Cruze farm sugar tree farm
- Knox city farm Haff farms
- Lacewing farms seven springs farm
- Noble springs vg’s bakery

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**Get Social**

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