

Oleum

SMALL PLATES

DOLMAS (GF) | 8

Grape leaves lovingly stuffed with a mix of creamy arborio rice, onion, mint and dill, finished with house lemon oil.

STUFFED DATES (GF) | 16

Five extra large medjool dates, house-made almond ricotta, harissa drizzle, salted walnut crunch, served warm.

JAMON SERRANO + CAMBLUE | 16

House-made Spanish jamon serrano, cashew camembert with intense bleu mold rind, berry jam, toasts + crackers. (can be made gf)

BATATA HARRA (GF) | 12

Lebanese spicy potatoes, fresh garlic, aleppo pepper, chili flake, sumac, cilantro, garlic sauce.

MARYLAND STYLE CRAB CAKES | 28

Two oversized, hand formed lion's mane crab cakes, seasoned with Old Bay and minimal filler. Served on a bed of Old Bay remoulade and finished with fresh chives.

GNOCCHI (GF) | 16

Pan fried gluten free gnocchi, parmesan cream, fresh sage, arugula, black pepper.

SHRIMP SCAMPI | 17

Marinated garlic butter shrimp, with white wine, lemon and capers, sautéed to perfection, finished with toasted panko, chives, and parmesan, served with toast points. (8pc)

MEZZE | 30+

Choice of two Oleum signature hummus, lemon garlic, olive tapenade or aleppo pepper hummus, served with muhammara, garlic toum, seasonal fresh vegetables, and four pieces of Lebanese flatbread.

RAVIOLI BRAVAS | 15

Handmade ravioli, stuffed with house ricotta, pan fried, finished with almond romesco sauce, and fresh parsley.

CANNELLINI TAPA + PAN | 16

Creamy cannellini beans, tahini, fresh lemon, kale, garlic, onion, crushed calabrian chilis, cilantro, flatbread. (GF available)

SHISHITO PEPPERS (GF) | 10

Blistered shishitos, olive oil, maldon sea salt.

FRIED EGGPLANT | 17

Large slices of eggplant, savory panko breading, Thai coconut nectar, and maldon sea salt.

SOUP + SALAD

MORROCAN HARIRA SOUP (GF) | 8

A soul-warming blend of tender chickpeas, earthy brown lentils, and basmati rice simmered in a rich, tomato-infused vegetable broth. Infused with a proprietary blend of North African aromatics and topped with a bold swirl of our signature house-made harissa and cilantro.

KALE AND WHITE BEAN SOUP (GF) | 8

Vegetable stock, celery, carrot, onion, rosemary, aleppo, cannellini beans and fresh kale.

WEDGE SALAD (GF) | 9/16

Iceberg, tempeh bacon, tomato, red onion, blue cheese, house made ranch.

KALE CAESAR | 10/18

Roasted garlic chickpeas, parmesan, house-made garlic croutons, cashew caesar dressing.

SOUP + SALAD COMBO | 16+

Choose your favorite Oleum salad, full sized or half size, paired with our house made soup. **The Harvest Salad only comes in full size.

HARVEST SALAD | 23

Organic spring mix, diced granny smith and gala apples, roasted butternut squash, red onion, vegan blue cheese, pepitas, candied pecans, pomegranate arils, and pomegranate molasses vinaigrette.

MAINS

MUSHROOM & LEEK RISOTTO (GF) | 18/26

Creamy risotto infused with white miso and sautéed umami mushrooms, topped with crispy fried leeks, grated parmesan, and fresh parsley.

SEARED STEAK + POLENTA | 32

Local made plant-based steak, creamy parmesan polenta, roasted brussels sprouts and red onion, peppered brown gravy.

BLACKENED ALFREDO | 16/24

House blended spicy blackened seasoning, mixed peppers, mushrooms, and soy cream, al dente fettuccine, finished with fresh parsley.

RADIATORE ALLA VODKA CLASSICO | 14/21

Vodka, San Marzano tomatoes, garlic, onion, cashew cream, and fresh parsley, a classic Italian pasta.

MARYLAND STYLE CRAB CAKE ENTREE | 38

Two oversized, hand formed lion's mane crab cakes on a bed of Old Bay remoulade, served with roasted garlic mashed potatoes and sautéed green beans.

LASAGNA | 30

Our house-made lasagna is composed of three delicate sheets of pasta, slow-simmered beef and spicy sausage ragu, tofu ricotta, a velvety béchamel, and mozzarella, baked to a golden finish, finished off with more ragu and parmesan.

MISO MUSHROOM BUCATINI | 15/23

Bucatini, cremini mushrooms, organic white miso, white wine, butter, garlic, thyme, soy cream, grated parmesan.

PLANT PROTEINS

3OZ ADD-ONS | 6

Beyond Steak, Blackened Chicken, Italian Chicken, Spicy Italian Sausage, Italian Sausage, Tempeh Bacon

OSHI VEGAN SALMON FILET | 16

Blackened or Lemon Pepper Seasoning

VEGAN BLACKENED SHRIMP | 10/14

Substitute Gluten Free Pasta in any pasta dish for an additional \$2.

PIZZAS

12" HOUSE MADE HAND STRETCHED DOUGH

NONNA'S FAVORITE PIZZA | 23

A classic pizza with house marinara, sausage, mozzarella, cheddar, mixed peppers, and spanish onion

WHEN IN ROME | 23

House-made cashew vodka sauce, house ricotta, pesto swirl, fresh basil, and grated parmesan.

TOUM RAIDER | 24

You are the raider of this toum, make sure you have some mints after this, or else all your friends will leave you behind. Don't get left behind. The Toum Raider is our take on a Chick'n Gyro, but with lots of garlic, gyro chicken pieces, lacinato kale, red onion, topped with toum and chili flake.

MEAT LOVERS | 28

House pepperoni, house bacon, classic sausage, and spicy italian sausage, oleum cheez, mozzarella, and house pizza sauce, fresh parsley. Yes this is real life.

FIRESTARTER | 25

Spicy calabrian marinara, house pepperoni, spicy italian sausage, melty mozzarella, topped with more calabrian chilis, fresh fresno chilis, and aleppo oil. You will definitely feel the heat with this one. Upgrade to the Prodigy by adding fresh jalapeños for extra heat!

LITTLE FOOT | 23

A veggie lover's dream, house marinara, violife mozzarella, red and green bell peppers, roasted artichokes, black olives, spanish onions, mushrooms, garlic, and fresh parsley. Little Foot is named after our favorite dinosaur from the Land Before Time.

THE LEO | 25

Savory white sauce with cumin and chili, roasted potatoes, seasoned beyond steak, feta, mozzarella, and house chimichurri sauce.

THE GABRIEL | 25

Pine nut pesto, house made cheese, violife feta, spicy calabrian chilis, spicy italian sausage, red onion.

THREE CHEEZI | 19

House red sauce, Oleum cheez, mozzarella, cheddar, fresh parsley, vegan cheese lovers unite.

BUFFY | 16

Slay all the vampires with this ultimate cheesy garlic bread. Perfect for sharing! Garlic sauce, violife mozzarella, chili flake, and thai coconut nectar.

CBR | 22

White sauce, mozzarella, roasted garlic chickpeas, house tempeh bacon, sliced green onion, house ranch dressing, chef's kiss.

SMOKE & SPICE | 25

And everything nice, house marinara, smoked provolone, roasted red peppers, spanish onion, harissa marinated mushrooms and chick'n, fresno chilis, fresh cilantro.

NOT YOUR MOMMA MIA'S PEPPERONI | 23

House-made pepperoni, mozzarella, our signature cheese blend, and marinara, finished with fresh parsley, a classic, reimagined.

BUFFALO CHICK'N | 24

Buffalo sauce, house cheese, cheddar cheez, blue cheez, mesquite chick'n, red onion, ranch drizzle, fresh cilantro.

TEMPTATIONS

OLEUM CARROT CAKE | 11

cream cheese icing, pecans, moist spiced cake.

TIRAMISU | 13

House-made savoiardi cookies, tofu mascarpone, dark rum, espresso, cacao.

STICKY TOFFEE PUDDING (GF) | 12

A comforting classic dessert made with sweet dates and brown sugar, drizzled with butterscotch sauce, served à la mode. Please allow 15 minutes to prepare.

FLOURLESS RASPBERRY CHOCOLATE CAKE (GF) | 13

Rich and fudgy flourless chocolate cake paired with bright raspberry purée and silky whipped chocolate ganache, delicately dusted with powdered sugar.

SEASONAL DESSERT | MKT

Inquire with your server about our seasonal house-made dessert, prepared fresh by our pastry chef.

FRESH BAKED COOKIES

(allow 15min preparation time)

GIANT CHOCOLATE CHIP COOKIE | 7/8

Dark brown sugar, chocolate chunks, mini chips, butter (gf available).

GIANT CHOCOLATE CHIP WALNUT COOKIE | 8

Dark brown sugar, chocolate chunks, mini chips, butter, walnuts, maldon sea salt.

A LA MODE available with Taharka Brothers Vanilla Bean Vegan ice cream | 4

20% GRATUITY WILL BE ADD TO PARTIES OF 6 AND MORE

OLEUM IS 100% PLANT BASED

WE RECOMMEND SHARING OUR OFFERINGS
PLEASE LET OUR STAFF KNOW OF ANY ALLERGENS