

OAK & FRONT

KITCHEN + BAR

SNACKS

✓ Olives	9
olives, fresh herbs, feta	
✓ Aww.. Nuts	10
house candied and roasted nuts, dried cranberries	
✓ Bread & Oil	10
french baguette, extra virgin olive oil	
Six Fishes	18
cod, clam, mussels, bay scallops, crab, shrimp, white wine garlic cream, crostini	

BOARDS

The Oak Board	
an assortment of local meats and artisanal cheeses with accompaniments.	
The Oak Board Serves 3-5	38
Petite Oak Board Serves 1-2	24
Pretzel Board	26
whole grain mustard, cheese sauce, local meat and cheese, accompaniments	
✓ Pimento Dip	14
house-made dip, veggies, naan bread, tortilla chips	
✓ Feta Dip	14
whipped feta, marinated tomato, balsamic, olive oil, naan bread	

SALADS

Brussels Goddess	17
thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing	
✓ Apple Squasher	16
spring mix, apple, walnut, dried cranberry, butternut squash, goat cheese	
✓ House Salad	13
spring mix, marinated cherry tomato, red onion, feta	

.....
add protein +5 (bacon, chicken, ham, pork)
.....

add cup of housemade soup +4
.....

DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN
GODDESS, BLUE CHEESE, BALSAMIC VINAIGRETTE

HOUSEMADE SOUP

Soup du Jour	10
house-made seasonal soup of the day served with warm french bread	
..... cup of soup du jour: 6	

FLATBREADS

Cillian Flatbread	19
bravas tomato sauce, sausage, bacon, caramelized onion, sopressata, fontina, oregano, parmigiano-reggiano	
✓ Fungi Flatbread	18
bechamel, fontina, caramelized onion, thyme, garlic, rosemary, wild mushrooms, parmigiano-reggiano	
Becky Flatbread	18
bechamel, fontina, chicken breast, caramelized onion, bacon, ranch	

SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST +4

SANDWICHES

SERVED WITH ONE SIDE

Cubano	17
ham, pulled pork, swiss, mustard aioli, bacon, pickles, pressed baguette	
The Paul Reubens	18
corned beef, sauerkraut, swiss cheese, bacon, slaw, russian dressing, rye bread	
Chef Burger	16
two beef patties w/marbled duck fat, american cheese, pickles, red onion, burger sauce, brioche bun	
Boujie Boy	17
coppa, capicola, mortadella, swiss cheese, bacon, pickled red onion, everything bagel vinaigrette, kewpie mayo, fresh greens, bada bing bun	
Ham & Jam	16
real ham, caramelized onion jam, bacon, goat cheese, walnut, bourbon glaze, brioche bun	
Bang-Bang Club	16
chicken breast, swiss, bacon, avocado, red onion, cucumber salad, bang-bang sauce, wonton crumble, brioche bun	
✓ Peggy Portabella	16
large cap, balsamic vinegar, basil pesto, pickled red onion, brioche bun	

DINNER | AFTER 4:30 PM

SERVED WITH SIDE SALAD

Seafood Ravioli	29
scallop/shrimp/lobster ravioli, bravas chipotle cream sauce, parmesan, parsley	
✓ Kimchi Fried Rice	20
bell pepper, shaved brussels sprouts, caramelized onion, asparagus, wild mushroom, egg, kimchi	
.....ADD PROTEIN +5 (BACON, CHICKEN, HAM, PORK)	
Pot Roast	25
red wine braised beef, roasted garlic mashed potatoes, glazed carrots, caramelized onion, beef gravy, biscuit	
Bang-Bang Chicken	25
panko breaded chicken breast, bang-bang sauce, white rice, cucumber salad, pickled carrot	

.....
SIDES: APPLE CABBAGE SLAW, GERMAN POTATO SALAD,
TORTILLA CHIPS, KETTLE CHIPS, SIDE SALAD
.....

ADDITIONAL SIDE + 3 | ADD A SIDE SALAD 6
SUB CUP OF SOUP FOR SIDE +4

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Large parties of 8 or more have an automatic 20% gratuity added onto the check.

We ask that large parties minimize the number of split checks. Thank you!

OAK & FRONT

KITCHEN + BAR

O&F CLASSIC COCKTAILS		ON ROTATION COCKTAILS		O&F FAVORITE COCKTAILS	
Aviation gin, maraschino liqueur, Creme de Violette, lemon juice	12	Boulevardier Dévié Michter's Rye, Rittenhouse Rye, Campari, sweet vermouth	13	Bees Knees Pinckney Bend Gin, lemon, honey	10
Cosmopolitan Absolut citron, Cointreau, lime, cranberry	11	Weesky Jameson Irish Whiskey, Lillet Blanc, Cointreau, orange bitters	13	Espresso Martini Vodka, coffee liqueur, Irish cream, cold brew	11
Manhattan Green River bourbon, sweet vermouth, angostura bitters, orange bitters, amaretto cherry	13	D'Mango Unchained Blanco Ghost Tequila, mango liqueur, mango, cointreau, simple syrup, lime, Grand Marnier	12	Pear Necessities bourbon, pear liqueur, lemon, simple syrup, ginger beer, vanilla syrup	12
Martini vodka, dry vermouth, olive juice	10	Princess Peach Martini Vodka, peach liqueur, lime, peach syrup, simple syrup	12	Lemondrop Martini Vodka, Limoncello, Cointreau, lemon juice, simple syrup	12
Negroni gin, sweet vermouth, campari	13	MexiMule jalapeno vodka, ginger beer, simple syrup, lime	11	Pinckney Bend G&T Pinckney Bend Gin, Pinckney Bend Tonic syrup, club soda, lime	12
O&F Old Fashioned Woodford Reserve, cardamom syrup, orange bitters, amaretto cherry	13	Barbados Sangria Red wine, coconut rum, rose syrup, simple syrup, lime juice	12	Pornstar aka "The Accountant" Martini vanilla vodka, passionfruit puree, passionfruit, liqueur, lime, simple syrup + prosecco sidecar	13
Italian Spritz Aperol Limoncello Peach Passionfruit	11				
WINE BY THE GLASS		WINE FLIGHTS		COFFEE FROM THE CELLAR	
8 <i>House White</i>		Oak & Front Favorites 16 Vietti D' Asti Cascinetta Moscato, Lucy Pico Blanco Parducci Pinot Noir Small Lot, Markham Six Stack Merlot		AVAILABLE UNTIL 8 PM DAILY (EXCEPT FRENCH PRESS)	
9 <i>Alexa Prosecco Extra Dry</i>		Riverfront Vibes 16 Scaia Bianco, Raeburn Russian River Valley Rose, Steele Cuvee Chardonnay, Austin Cabernet Sauvignon		French Press 6.00	
9 <i>Canella Brut Rose</i>		Old World Tour 15 Berger Gruner Veltliner, Domenica Pinot Grigio, Muga El Anden Rioja Crianza, Domaine Dupeuble Beaujolais		Affogato (espresso + gelato) 6.50	
9 <i>Selbach Incline Riesling</i>		The Bold & The Beautiful 16 Belasco Llama Malbec, Gerard Bertrand Heresie Red Blend, Austin Cabernet Sauvignon, Muga El Anden Rioja Crianza		Caffe Americano 3.75 4.25	
8 <i>Berger Gruner Veltliner</i>		Sweet Dreams (Are Made of This) 15 Salt of the Earth Moscato, Vietti D' Asti Cascinetta Moscato, Selbach Incline Riesling, Raeburn Russian River Valley Rose		Caffe Latte 4.75 5.25	
9 <i>Salt of the Earth Moscato</i>				Caffe Mocha 5.25 5.75	
12 <i>Vietti D' Asti Cascinetta Moscato</i>		SPIRIT FLIGHTS		Cappuccino 4.75 5.25	
12 <i>Raeburn Russian River Valley Rose</i>		Elite Bourbon Flight 21 Four Roses Small Batch Select, Old Forester Statesman, Window Jane		Coffee 3.25 3.75	
8 <i>Scaia Bianco</i>		Rye Whisky Starter Flight 17 Rittenhouse, Templeton, Whistlepig Piggyback		Cortado 4.00	
13 <i>Steele Cuvee Chardonnay</i>		Show-Me Missouri Flight 19 Fernweh Rye Whisky, Still630 Missouri Straight Bourbon, Woodhat Bourbon Rubenesque		Espresso 3.00 4.00	
10 <i>Domenica Pinot Grigio</i>		Smoke & Roses Flight 16 Corralejo Reposado Tequila, Código 1530 Blanco Rosa, Gracias a Dios Espadin Joven Mezcal		Flat White 4.75 5.25	
12 <i>Lucy Pico Blanco</i>		Peat, Sweet, and Spice Flight 23 Balvenie 12 Year Doublewood, Macallan 12 Year Triple Cask, Compass Box "Spice Tree"		Iced Caramel Macchiato 6.25 7.00	
10 <i>Two Mountains Sauvignon Blanc</i>				Iced Chai Tea Latte 5.75 6.25	
8 <i>House Red</i>		OTHER BEVERAGES		Iced Espresso Latte 5.75 6.25	
13 <i>Muga El Anden Rioja Crianza</i>		3 Iced Tea - Flavored Tea + .50 peach, raspberry, lavender		Add Shots (Single Double) - Five Farm Irish Liqueur 3 6 - St George NOLA Coffee Liqueur - 3 6	
11 <i>Belasco Llama Old Vines Malbec</i>		5 Big Heart Tea Edith Gray, Cup of Sunshine, Royal Treatment, Seasonal		milk substitutions +1 : almond oat	
14 <i>Markham Six Stack Merlot</i>		3 Soft Drinks Coca-Cola Cane Sugar, Diet Coke, Sprite, Orange, Root Beer, Ginger Ale, Ginger Beer, Indian Tonic, Club Soda, Juice - Orange, Cranberry, Grapefruit		CANS ± BOTTLES	
9 <i>Parducci Pinot Noir Small Lot</i>				4 High Noon	
13 <i>Domaine Dupeuble Beaujolais</i>				5 Pinckney Bend Hibhound	
13 <i>Gerard Bertrand Heresie Red Blend</i>				5 Brick River Cider	
13 <i>Austin Cabernet Sauvignon</i>				4 Budweiser Heavy	
16 <i>Niepoort Tawny Port</i>				5 Linchpin	
				4 Michelob Ultra	
N/A FAUXTAILS				5 Modelo	
Pretty in Pink 8 lime, cherry, lemon, simple syrup, ginger ale				3 Pabst Blue Ribbon	
Lavender Cape Cod 7 cranberry, lavender syrup				5 Sopporo	
Pineapple Sour 7 pineapple, lemon, simple syrup				5 Schlafly Pale Ale	
Sir James 101 Mocktail 8 Choice of: G&T, Pink G&T, Ginger Mule, Spritz Aperitif, Mojito, Passionfruit Martini				5 Teter Rock Kolsch Style Ale	
N/A BEER				4 Yuengling Lager	
4 Riverwest Stein Amber Lager				6 4 Hands City Museum Pilsner	
4 Extended Play Pale				5 4 Hands Citywide Pale Ale	
5 Run Wild IPA				5 4 Hands Incarnation IPA	
N/A WINE				6 4 Hands Scale of Complexity IPA	
Leitz Weingut Dry Riesling 11 32 N/V Riesling Rheingau, Germany		Leitz Weingut Pinot Noir 14 36 N/V Pinot Noir Rheingau, Germany		5 4 Hands Single Speed Blonde Ale	
				8 Delerium Tremors	
				9 Lindemans Framboise Lambic	

O&F DESSERTS

Cheesecake 9 housemade cheesecake, bourbon caramel chocolate sauce, berries	
New Orleans Bread Pudding 10 french bread soaked in custard with vanilla and warm spices, topped with a bourbon glaze.	
O&F Gelato 8 locally made with a daily rotation of flavors served in waffle cone. choose 1-3 flavors.	

Pie du Jour 7 seasonal pie selection made in house by our favorite omas -----ALA MODE (VANILLA GELATO) +3	
Blue Duck Macarons 9 washMo's favorite macarons with seasonal rotation served in a trio	
German Chocolate Cake 9 velvety moist chocolate cake with toasted coconut-pecan frosting	

AFTER DINNER DRINKS

French Press Coffee 6 Fresh dark roasted Kaldhi's coffee. Single +3 Double +6 - Five Farm Irish Liqueur - St George NOLA Coffee Liqueur	
DOM Benedictine Brandy 6	
Arvero Limencello 6	
Amaro Nonino 11	
Boomsma Bitter Herbal Liqueur 8	
Fernet Branca 7	
Niepoort Tawny Port 16 37	