

SNACKS

Bread & Butter 	10
housemade everything-bagel-seasoned rolls, compound butter	
Feta Dip 	17
whipped feta, marinated tomato, balsamic, olive oil, naan bread	
Olives 	12
tapenade, olive mix, fresh herbs, feta dip, garlic oil	
Aww.. Nuts 	12
house candied and roasted nuts, dried cranberries, nut butter, sesame crackers	
K-Pop Taco	5
Korean braised beef, soy cucumber, kimchi, bang-bang sauce, green onion, black sesame seed, corn tortilla; choose your quantity	
Six Fishes	22
cod, clam, mussels, bay scallops, crab, shrimp, white wine garlic cream, crostini	

BOARDS

The Oak Board
local meats, artisanal cheeses, pretzel sticks and accompaniments ⁽¹¹⁾
Full · serves 3-5 47 Petite · serves 1-2 32

FLATBREADS

Cillian	20
bravas tomato sauce, sausage, bacon, caramelized onion, sopressata, fontina, oregano, parmigiano-reggiano	
Becky	19
béchamel, fontina, chicken breast, caramelized onion, bacon, ranch	
Margherita 	18
marinated tomato, mozzarella, basil, olive oil	

SIDES

REGULAR	PREMIUM	
Kettle Chips	K-Pop Taco	+3
Elote Pasta Salad	Pretzel Bites & Queso	+3
Quinoa Pepper Salad	Tortilla Chips	+3
Soy Cucumber Salad	with salsa or queso	
Kimchi	Cup of Soup	+4
Seasonal Vegetable Side Salad		

GREENS + SOUP

Brussels Goddess	18
shaved Brussels sprouts, black pepper bacon, nuts, red onion, parmesan, green goddess dressing	
Banh Mi Salad 	18
spring mix, pickled carrot & daikon, soy cucumber, green onion, cilantro, French baguette, chili crisp vinaigrette	
House Salad 	15
spring mix, marinated cherry tomato, red onion, feta	
Soup du Jour	
seasonal soup with warm French bread · cup 6 / bowl 10	
DRESSINGS Balsamic · Everything Bagel Vinaigrette · Ranch · Green Goddess · Blue Cheese · Chili Crisp Vinaigrette	
ADD PROTEIN TO SALADS / SIGNATURE BOWLS	
Bacon +5 · Korean Beef +7 · Chicken +6 · Ham +5 · 6 oz Salmon +11	

PLATES

Kim Reuben	19
corned beef, sauerkraut, Swiss, bacon, kimchi, bang sauce, Russian dressing, rye	
Royale w/ Cheese	18
½ lb chargrilled duck-fat-marbled patty, American, Swiss, bacon, lettuce, tomato, red onion, pickles, kewpie mayo, brioche; add fried egg +3	
Smash Burger	18
two duck-fat-marbled smash patties with a rotating weekly build	
Bang-Bang Club	17
chicken breast, Swiss, bacon, avocado, red onion, soy cucumber, bang-bang sauce, wonton crumble, brioche	
Chimi French Dip	19
braised beef, caramelized onion, bacon, Swiss, chimichurri mayo, Italian loaf	
Portabella Feta 	16
whipped feta, nut butter, balsamic-sautéed portabella, pickled red onion	
O&F BLT	17
bacon, lettuce, marinated tomato, kewpie mayo, toasted sourdough	

GLUTEN-FREE SUBSTITUTIONS
Cauliflower crust +4 · Sandwich bun +2 · Rice noodles +3

SIGNATURE BOWLS & PASTA

Japanese Brisket Noodles	26
smoked brisket, bok choy, Japanese BBQ sauce bucatini, sesame seed ⁽¹²⁾	
Kimchi Fried Rice 	21
bell pepper, shaved Brussels sprouts, caramelized onion, bok choy, wild mushroom, egg, kimchi ⁽³⁾	
Squashta Pasta 	22
butternut squash, zucchini, yellow squash, bok choy cherry tomato, cream sauce. bucatini ⁽⁶⁾ Add Chicken +6	

DINNER ENTREES

12 oz Bone-In Ribeye	55
mashed potatoes, seasonal vegetable, herb butter, cheese garlic bread ⁽¹⁰⁾	
Schnitzel Parmo	26
panko-breaded, pan-seared pork chop, béchamel, fontina, lingonberry jam, roasted garlic mashed potatoes, seasonal vegetable ⁽⁸⁾	
Barramundi	26
pan-seared barramundi, lemon-pepper quinoa, sautéed zucchini, squash, cherry tomato, bok choy ⁽⁴⁾	
Pot Roast	29
red-wine-braised beef, roasted garlic mashed potatoes, glazed carrots, caramelized onion, beef gravy, biscuit ⁽¹¹⁾	

DESSERTS

Seasonal Cheesecake	11
ask about today’s selection	
Bread Pudding Sandwich	10
seared bread pudding, cream cheese spread, dump cake topping	
Milk & Cookies	10
cookie assortment, fresh whole milk	
Bourbon Brownie	10
triple fudge, bourbon sauce	
Blue Duck Macarons	11
seasonal trio	

BRUNCH

SUNDAYS 10 AM – 3 PM			
Biscuits & Gravy	13	Eggs Benedict	19
Stuffed French Toast	16	Chorizo Burrito	18
Quiche du Jour	16	Steak & Egg Hash	24
Breakfast Flatbread	18	Breakfast Sandwich	17
Johnny Cakes Banana Foster 	16	Banana Sourdough Nut 	10
Avocado Toast 	16	Brunch Burger	18
American Breakfast	17	Vegetarian Benedict available	

WINE BY THE GLASS

Numbers suggest a wine pairing.		
(1)	Alexa Prosecco Prosecco	9
(2)	Canella Brut Rosé Sparkling rosé	9
(3)	Elk Cove Pinot Gris	14
(4)	Lyeth Sauvignon Blanc	10
(5)	Vietti Moscato d’Asti	12
(6)	House of Brown Chardonnay	11
(7)	The Vice “Pickleball” Orange Viognier	13
(8)	Parducci Pinot Noir	10
(9)	Liberty School Cabernet Sauvignon	10
(10)	The Vice “The House” Cabernet Sauvignon	16
(11)	Gérard Bertrand “Hérésie” Grenache · Syrah · Mourvèdre	13
(12)	Muga El Anden Rioja Crianza	14
(13)	Belasco Llama Old Vines Malbec	11

BEVERAGES

Iced Tea	3
Flavored +.50: peach, raspberry, lavender	
Big Heart Tea	5
Edith Gray, Cup of Sunshine, Royal Treatment, seasonal	
Soft Drinks	3
Coca-Cola Cane Sugar, Diet Coke, Pepsi, Pepsi Free, Starry, root beer, ginger ale, ginger beer, Indian tonic, club soda; lemonade, orange juice, cranberry juice, grapefruit juice	

AFTER-DINNER DRINKS

Bottomless Kaldi’s Coffee	3.50
French Press Coffee	9
Coffee additions: Five Farm Irish Liqueur or St George NOLA Coffee Liqueur. Single +3 / Double +6	
DOM Benedictine Brandy	6
Arvero Limoncello	6
Amaro Nonino	11
Boomsma Bitter Herbal Liqueur	8
Fernet Branca	7
Niepoort Tawny Port	16 / 37