

FOOD MENU

THE OAK kitchen | bourbon bar

BAR BITES

FRIED SPROUTS \$8.50

bbq-spiced Brussels sprouts, roasted garlic

MAC N' CHEESE \$9.50

house-made three-cheese blend, bacon

HAND-CUT FRIES \$8.00

served with chipotle sour cream and malt vinegar aioli
+2 cheese, +2 bacon

SHRIMP "CEVICHE"* \$15.00

NC shrimp, tomato, cucumber, red onion, avocado creme,
radish, adobo tostada

HERITAGE FARMS PORK BELLY \$16.00

twelve-hour braised pork belly, tomatillo salsa, elote,
Oaxaca cheese

BIRRIA TACOS \$16.00

slow-cooked short rib, queso Oaxaca, onion, cilantro,
house adobo broth, corn tortilla

NACHOS \$10.00

three-cheese sauce, black beans, jalapeños, pico de gallo,
sour cream, guacamole | +5 pork, +6 adobo short rib

GRILLED ROMAINE \$12.00

roasted red pepper Caesar, shaved red onion,
house-made focaccia croutons, shaved parmesan
+ 10 salmon*, +7 chicken, +12 NC shrimp

HOUSE SALAD \$12.00

mixed greens, roasted squash, pear, fig, Gorgonzola,
toasted walnut, roasted shallot vinaigrette
+2 bacon, +7 chicken, +10 salmon*, +12 NC shrimp

SEASONAL HUMMUS-VEGAN \$8.00

white bean hummus, house-made oil, seven spice
roasted chickpeas, vegetable chips | +3 Union Special
sourdough

PEI MUSSELS \$15.00

house-made fennel sausage, cherry tomatoes, white
wine butter sauce, Union Special sourdough

SLIDERS

BOURBON SLIDERS \$15.00

Angus beef, bourbon onion jam, smoked gouda,
arugula, black pepper mayo, Union Special brioche bun

PASTRAMI SLIDERS \$15.00

House brined pastrami, sauerkraut, Gruyère, horseradish
crema, Union Special brioche bun

OAK SMASH \$17.00

house-ground tenderloin smash burger, American
cheese, bacon, house pickles, mayo, Union Special
sourdough

LAMB SLIDERS \$16.00

local lamb burger, whipped feta, chow chow, arugula,
Union Special brioche bun

THE OAK CUBANA \$15.00

house-made Cuban roll, rosemary ham, mojo pork, house
pickles, swiss cheese, garlic Dijon aioli

GRILLED CHICKEN SLIDERS \$14.00

grilled chicken, bacon, American cheese, mayo, lettuce,
tomato, Union Special brioche

ENTREES

SALMON* \$28.00

6 oz salmon*, kale panzanella, cherry tomatoes, corn,
beurre rouge

RED WINE BRAISED SHORT RIB \$36.00

8-hour braised short rib, red wine demi-glace, creamed
collards, smashed fingerling potatoes, roasted bone
marrow butter

FARRO RISOTTO \$21.00

Golden beets, kale, Fox Farm mushrooms, goat cheese
crema, sweet potato purée + 10 salmon* +12 shrimp

BRAISED PORK SHOULDER \$20.00

braised pork shoulder, southern mac n' cheese, fried
sprouts, BBQ drizzle

* Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness