

FOOD MENU

THE OAK kitchen | bourbon bar

cpBAR BITES

FRIED SPROUTS \$9.50

bbq-spiced Brussels sprouts, roasted garlic

MAC N' CHEESE \$10.50

house-made three-cheese blend, bacon

HAND-CUT FRIES \$8.50

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 \$12.00

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

GRILLED ROMAINE \$13.00

roasted red pepper Caesar, shaved red onion,
house-made focaccia croutons, shaved parmesan
+2 bacon+ +8 chicken + 11 salmon* +12 NC shrimp
+13 striped bass*

HOUSE SALAD \$13.00

mixed greens, roasted squash, pear, fig, Gorgonzola,
toasted walnut, roasted shallot vinaigrette
+2 bacon +8 chicken +11 salmon* +12 NC shrimp
+13 striped bass*

SEASONAL HUMMUS-VEGAN \$9.00

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 \$17.00

Angus beef, bourbon onion jam, smoked gouda,
arugula, black pepper mayo, Union Special brioche bun
+2 bacon

PASTRAMI SLIDERS \$16.00

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

OAK SMASH \$18.00

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, mint
tzatziki, Union Special brioche bun

THE OAK CUBANA \$16.00

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

GRILLED CHICKEN SLIDERS \$15.00

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

ENTREES

STRIPED SEA BASS* \$34.00

Pan-seared striped sea bass*, house-made gnocchi,
spinach, velouté, asparagus fondue, parmesan crisp

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

BARLEY RISOTTO \$22.00

Fox Farm mushrooms, roasted red pepper, asparagus,
crispy five spice spiced chickpeas +11 salmon* +12 shrimp
+13 striped bass*

BRAISED PORK SHOULDER \$21.00

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