

BRUNCH MENU

THE OAK kitchen | bourbon bar

SHAREABLES

CHURRO DONUT HOLES \$8.00

Five donut holes with bourbon glaze

HOUSE-MADE GRANOLA \$14.00

Vanilla yogurt, mixed berries, orange honey, house-made granola

BANANA FOSTER FRENCH TOAST \$14.00

Union Special brioche, candied pecan brittle, banana maple syrup

FRIED SPROUTS \$9.50

BBQ spiced brussels sprouts, roasted garlic

BRUNCH

PASTRAMI HASH \$15.00

House-made pastrami, sweet potatoes, onions, peppers, two sunny side eggs | +2 avocado

MEAT LOVER'S OMELETTE \$16.50

House sausage, bacon, bourbon onion jam, smoked gouda with smoked gouda grits | +2 avocado

TRUFFLE MUSHROOM OMELETTE \$16.00

Truffled Fox Farm mushrooms, creamed spinach, parmesan cheese, balsamic glaze with a side salad

BISCUITS & GRAVY \$12.00

Two house-made biscuits smothered in redeye sausage gravy | +3 two eggs

'THREE LITTLE PIGS' \$15.00

House-made sweet potato biscuit, maple glazed pork belly, rosemary ham, jalapeno bacon jam with gouda grits

PROTEIN BREAKFAST \$16.00

Two eggs, mixed berries with a choice of two: sauteed mushrooms, bacon, or house sausage +2 avocado + 2 gouda cheese

SMOKED SALMON BENNY* \$18.00

Two over-easy eggs, house-cured salmon*, caper cream cheese, lemon tarragon sauce with home fries

LUNCH ITEMS

OAK SALAD \$12.00

Mixed greens, roasted squash, pear, fig, Gorgonzola, toasted walnut, roasted shallot vinaigrette | +2 bacon, +8 chicken, +11 salmon*

BEEF & BOURBON SLIDERS \$17.00

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

GRILLED CHICKEN SLIDERS \$15.00

Joyce Farms chicken, American cheese, bacon, lettuce, tomato, mayo, Union Special brioche bun

SIDE ITEMS

Fresh Mixed Berries \$5.00

Smoked Gouda Grits \$5.00

House-Made Sausage \$5.00

North Carolina Bacon \$5.00

Home Fries \$5.00

Sausage Gravy \$5.00

KIDS MENU

KIDS FRENCH TOAST \$8.00

With fresh mixed berries

ONE EGG WITH BACON OR SAUSAGE \$8.00

With fresh mixed berries

KIDS SLIDER \$8.00

One beef slider, American cheese, Union Special brioche bun, with fresh mixed berries

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

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BRUNCH COCKTAILS

Oak Old-Fashioned **\$14.00**

House-aged blend, classically made, or choose your bitters

Trouble In Paradise **\$13.00**

Bourbon, pineapple, jalapeno-demerara syrup

Mimosas **\$10.00**

Brut with your choice of juice: orange, pomegranate, or grapefruit

Bourbon Bloody Mary **\$13.00**

Knob Creek Maple, Bloody Mary mix, bacon

Bloody Mary **\$11.00**

Vodka, Bloody Mary mix, lime

Patio Vibes **\$11.00**

Rosé, vodka, smoked blackberries

Kentuck-Tea **\$13.00**

Bourbon, house tonic, peach blossom tea

Rye & Shine **\$13.00**

Rye, honey, grapefruit, lemon

Gin there, Done that **\$12.00**

Gin, aperol, lime, honey, cucumber

WINES

Red

Pinot Noir \$13 | \$42

Cabernet Sauvignon \$14 | \$46

Gundlach Bundschu \$14 | \$46

Next \$12 | \$42

Carmenere \$12 | \$42

White and Rosé

Pinot Grigio \$10 | \$36

Sauvignon Blanc \$11 | \$38

Chardonnay \$11 | \$38

Mayu \$13 | \$42

Brut \$13 | \$42

Still Rosé \$13 | \$42

Sparkling Rosé \$13 | \$42

BEVERAGES

Orange Juice **\$5.00**

Grapefruit Juice **\$5.00**

Bloody Mary Mix **\$7.00**

Coffee **\$3.00**

Brought your own wine bottle? The corkage fee per bottle is \$20

Don't worry; there is beer too! Please ask your Bourbon Specialist for the available selection.

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