

FOOD MENU

THE OAK kitchen | bourbon bar

BAR 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 +4 cheese & bacon +5 truffle parmesan

SHRIMP "CEVICHE"* **\$15.00**

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

HERITAGE FARMS PORK BELLY **\$16.00**

NC watermelon, halloumi, NC pork belly, tarragon white
balsamic

BIRRIA TACOS **\$16.00**

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

NC SHRIMP TACOS* **\$15.00**

NC shrimp*, peach salsa, citrus slaw, corn tortillas

SUMMER CAPRESE **\$15.00**

NC grilled peaches, NC tomatoes, house-made
stracciatella, tarragon white balsamic, house-made pita
+8 chicken +11 salmon* +12 NC shrimp* + 18 scallops*

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*
+ \$18 scallops*

SEASONAL HUMMUS-VEGAN **\$9.00**

white bean hummus, house-made oil, seven spice
roasted chickpeas, vegetable chips +3 house-made pita

NACHOS **\$12.00**

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

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, house-made
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 bun

ENTREES

SEARED SCALLOPS* **\$33.00**

farmer's market hash, corn, cherry tomatoes, purple
potatoes, pancetta, adobo pan sauce

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

HOUSE-MADE GNUDI **\$24.00**

house-made white sweet potato and ricotta Gnudi,
roasted zucchini, farmer's market garden vegetables,
creamy pesto, lemon bread crumbs +11 salmon*
+12 shrimp* +18 scallops*

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