# THE OAK kitchen | bourbon bar

## **BAR BITES**

<b>FRIED SPROUTS</b> bbq-spiced Brussels sprouts, roasted garlic, house side of hot honey	<b>\$11.50</b> -made
MAC N' CHEESE house-made three-cheese blend, bacon	\$11.50
HAND-CUT FRIES served with chipotle sour cream and malt vinegar +3 cheese +5 cheese & bacon +5 truffle parmesan	<b>\$8.50</b> aioli
<b>GRILLED CHEESE</b> Fontina & Brie cheeses, house-made balsamic oni Union Special Sourdough side, house-made hot h +2 bacon	
HERITAGE FARMS PORK BELLY	\$16.00
NC pork belly, kale salad, tomato gremolata, bourk gastrique	oon
BIRRIA TACOS	\$16.00
slow-cooked short rib, queso Oaxaca, onion, cilant house adobo broth, corn tortilla	tro,
TUNA POKE*	\$18.00
NC tuna*, avocado, cucumber, crispy rice, nori, spic mayo, sesame, green onion, wonton garnish	cy.
SPINACH SALAD	\$14.00
spinach & arugula, port poached pear, fire-roasted goat cheese, toasted hazelnuts, black garlic vinaig +2 bacon + 2 avocado +10 chicken +12 salmon* +12 NC shrimp +16 sesame tuna *	
THE OAK SALAD	\$13.00
mixed greens, sweet potato, apple, Gorgonzola, to walnut, roasted shallot vinaigrette +2 bacon +2 avocado +10 chicken +12 salmon* +12 NC shrimp + 16 sesame tuna *	asted
SEASONAL HUMMUS (VEGAN)	\$13.00

Edamame hummus, chile crunch, carrots, cucumber, Union Special blue corn sesame sourdough

# NACHOS

\$13.00

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

### **SLIDERS**

#### **BOURBON SLIDERS**

#### \$17.00

\$17.00

\$18.00

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

### **BRIE & BEEF SLIDERS**

Angus beef sliders, Brie, apple & thyme mostarda, Union Special brioche bun +2 bacon

### OAK SMASH

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

### LAMB SLIDERS

\$16.00

house-ground lamb, whipped feta, chow chow, mint tzatziki, Union Special brioche bun

### GRILLED CHICKEN SLIDERS

\$15.00

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

# ENTREES

### SEARED TUNA\*

#### \$31.00

Sesame-crusted NC Tuna\*, bok choy, carrots, mushrooms, green beans, wasabi crema

### RED WINE BRAISED SHORT RIB \$36.00

8-hour braised short rib, red wine demi-glace, creamed collards, smashed fingerling potatoes, blue cheese butter

# MUSHROOM RISOTTO

#### \$24.00

\$22.00

Fox Farm mushrooms, kale, smoked carrot puree, Manchego, lemon breadcrumbs +19 braised short rib +12 salmon \* +12 NC shrimp

### BRAISED PORK SHOULDER

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