

BRUNCH MENU

THE OAK kitchen | bourbon bar

SHAREABLES

CHURRO DONUT HOLES **\$8.00**

Five donut holes with bourbon glaze

BANANA FOSTER FRENCH TOAST **\$14.00**

Union Special brioche, cinnamon sugar pecans, banana maple syrup

FRIED SPROUTS **\$11.50**

BBQ spiced Brussels sprouts, roasted garlic, hot honey

BRUNCH

BRAISED SHORT RIB HASH **\$16.00**

Braised short rib, sweet potatoes, onions, peppers, two sunny side eggs | +4 avocado

BREAKFAST BURRITO **\$14.00**

Scrambled eggs, gouda, home fries, house sausage, bacon, flour tortilla finished with pico and chipotle sour cream | +4 avocado

MEAT LOVER'S OMELETTE **\$16.50**

House sausage, bacon, bourbon onion jam, smoked gouda with smoked gouda grits | +4 avocado

TRUFFLE MUSHROOM OMELETTE **\$16.00**

Truffled Fox Farm mushrooms, creamed spinach, parmesan cheese, balsamic glaze with a side salad | +4 avocado

AVOCADO TOAST **\$15.00**

Two poached eggs, Union Special sesame sourdough, chile crunch, and feta served with a side salad | +12 salmon

THE BENNY **\$18.00**

Two poached eggs, house-cured pork belly, potato latkes, chipotle maple hollandaise, with a side salad + 4 avocado

PROTEIN BREAKFAST **\$16.00**

Two eggs, mixed berries with a choice of two: sautéed mushrooms, bacon, or house sausage +4 avocado + 2 gouda cheese

LUNCH ITEMS

SHRIMP & GRITS **\$21.00**

Five NC shrimp, smoked tomato pan sauce, house sausage, Fox Farm mushrooms, smoked gouda grits

THE OAK SALAD **\$13.00**

Mixed greens, sweet potato, pear, fig, Gorgonzola, toasted walnut, roasted shallot vinaigrette
+2 bacon+4 avocado +9 chicken +12 salmon*
+12 NC shrimp

BEEF & BOURBON SLIDERS **\$17.00**

Angus beef, bourbon onion jam, smoked gouda, arugula, black pepper mayo, Union Special brioche bun | +2 bacon +4 avocado

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**

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 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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