FOOD MENU

THE OAK

kitchen | bourbon bar

BAR BITES

FRIED SPROUTS \$11.50

BBQ-spiced Brussels sprouts, roasted garlic, house-made side of hot honey

MAC N' CHEESE \$11.50

House-made three-cheese blend, bacon

HAND-CUT FRIES \$8.50

served with chipotle sour cream and malt vinegar aioli +3 cheese +5 cheese & bacon +5 truffle parmesan

GRILLED CHEESE \$17.00

Fontina & white cheddar cheese, NC pork belly jam, union special sourdough, strawberry chipotle jam +2 bacon +4 avocado

SHRIMP TACOS \$15.00

Citrus marinated shrimp, pineapple slaw, chipotle mayo

STREET TACOS \$16.00

Adobo rubbed NC pork belly, radish, onion, cilantro, salsa macha, cotija, house-made blue corn tortillas

TUNA TARTARE* \$18.00

Teriyaki, avocado, fennel, scallions, wontons, spicy mayo

GRILLED HEIRLOOM ROMAINE \$14.00

Baby romaine, pickled strawberries, feta, shallot, pistachios, creamy white balsamic +2 bacon + 4 avocado +10 chicken + 12 salmon*+12 NC shrimp +16 sesame tuna*

THE OAK SALAD \$14.00

Mixed greens, sweet potato, fig, apple, Gorgonzola, toasted walnut, roasted shallot vinaigrette +4 avocado +2 bacon +10 chicken + 12 salmon*+12 NC shrimp +16 sesame tuna*

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

SLIDERS

BOURBON SLIDERS

\$17.00

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

BRIE & BEEF SLIDERS

\$17.00

Angus beef sliders, Brie, apple & thyme mostarda, Union Special brioche bun +2 bacon +4 avocado

OAK SMASH

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

LAMB SLIDERS

\$16.00

\$18.00

house-ground lamb, whipped feta, chow chow, mint tzatziki, Union Special brioche bun + 4 avocado

GRILLED CHICKEN SLIDERS

\$15.00

grilled chicken, bacon, American cheese, mayo, lettuce, tomato, Union Special brioche bun +4 avocado

ENTREES

SEARED TUNA*

\$31.00

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

RED WINE BRAISED SHORT RIB \$37.00

8-hour braised short rib, truffle mashed potatoes, charred broccolini, demi glace, corn & poblano relish

MUSHROOM RISOTTO

\$24.00

Mushrooms, farmers market cherry tomatoes, Swiss chard, parmesan mint bread crumbs +19 braised short rib +12 salmon* +12 NC shrimp

BRAISED PORK SHOULDER

\$22.00

braised pork shoulder, southern mac 'n cheese, fried sprouts, BBQ drizzle

FEATURED BURGER

\$MRKT

Please ask your server about The Oak monthly burger feature

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