

BRUNCH MENU

THE OAK kitchen | bourbon bar

SHAREABLES

CHURRO DONUT HOLES \$8.00

Five donut holes with caramel

BANANA FOSTER FRENCH TOAST \$14.00

Union Special brioche, candied nuts, banana maple syrup

FRIED SPROUTS \$11.50

BBQ spiced Brussels sprouts, roasted garlic, hot honey +2 bacon

BRUNCH

BRISKET HASH \$16.00

Brisket, 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

2 slices of Union Special sourdough, avocado, arugula, goat cheese, toasted hazelnut, grapefruit segments +8 house-smoked salmon +2 egg

BREAKFAST BURGER \$23.00

6 oz house-ground smash patty, American cheese, potato latke, bacon, fried egg, house-made pretzel bun, side of TX Pete hollandaise served with a side salad +4 avocado

PROTEIN BREAKFAST \$16.00

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

LUNCH ITEMS

SMOKED SALMON BLT \$21.00

House-smoked salmon, NC bacon, lettuce, tomato, dill & red onion aioli, Union Special sourdough, with a side of sweet potato fries +4 avocado +2 egg

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 Fruit \$5.00

Smoked Gouda Grits \$5.00

House-Made Sausage \$5.00

North Carolina Bacon \$5.00

Home Fries \$5.00

KIDS MENU - 12 years & under

KIDS FRENCH TOAST \$8.00

With fresh fruit

ONE EGG WITH BACON OR SAUSAGE \$8.00

With fresh fruit

KIDS SLIDER \$8.00

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

* 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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