

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 +2 bacon

MAC N' CHEESE \$12.00

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 \$15.00

Fontina, cheddar & brie on Union Special sourdough, strawberry chipotle jam
+2 bacon +4 avocado

SHRIMP TACOS \$15.00

Citrus marinated shrimp, pineapple slaw, chipotle mayo
+4 avocado

PORK BELLY \$16.00

Slow roasted NC bbq pork belly, celery root, apple & jalapeno slaw, bourbon cherry reduction

TUNA TARTARE* \$18.00

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

GRILLED HEIRLOOM ROMAINE \$14.00

Baby romaine, roasted squash, roasted pear, shallot, manchego, pepitas, cranberry sherry vinaigrette
+2 bacon + 4 avocado +10 chicken + 12 salmon*+12 NC shrimp +16 sesame tuna*+12 mahi mahi*

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* +12 mahi mahi*

HUMMUS \$13.00

Edamame hummus, chile crunch, carrots, cucumber, Union special sourdough

NACHOS \$13.00

three-cheese sauce, black beans, jalapeños, pico de gallo, sour cream, guacamole +8 bbq brisket

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, jalapeno, Union Special brioche bun
+2 bacon +4 avocado

OAK SMASH \$18.00

house-ground tenderloin smash burger, American cheese, bacon, house pickles, mayo, Union Special sourdough +4 avocado

LAMB SLIDERS \$16.00

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*, broccolini, carrots, mushrooms, green beans, wasabi crema

SEARED MAHI MAHI* \$32.00

Seared skin on mahi mahi*, salsa verde, tri colored quinoa, jicama, avocado, charred corn & poblano salad

FARMER'S MARKET RISOTTO \$22.00

Charred NC corn, NC zucchini, lemon parmesan & pistachio bread crumb
+ 12 Mahi Mahi* +12 Salmon* +12 NC shrimp +10 chicken

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