

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

NORTH MEETS SOUTH **\$18.00**

Everything bagel stacked with house-made roasted red pepper pimento cheese, a fried egg, and your choice of bacon or house-made sausage. Served alongside crispy potato latkes with roasted jalapeño mayo for dipping.

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	
Mimosas	\$8.00
Brut with your choice of juice: orange, pomegranate, or grapefruit	
Bourbon Bloody Mary	\$14.00
Knob Creek Maple, Bloody Mary mix, celery bitters, bacon, deviled egg, olive	
Bloody Mary	\$12.00
Vodka, Bloody Mary mix, celery bitters, deviled egg, olive	
Trouble In Paradise	\$14.00
Bourbon, pineapple, jalapeno-demerara syrup	
The Daily Grind	\$14.00
Vodka, Stok cold brew, Conniption Damn Fine Coffee liquor, vanilla syrup, Crude coffee & cocoa bitters	
Eighty-Six	\$14.00
Rum, smoked blackberries, cinnamon bark syrup, and lime	
Notorious F.I.G	\$14.00
Bourbon, blood orange liquor, sweet vermouth, Crude orange and fig bitters	
Love Is In the Bubs	\$14.00
Choice of gin or vodka, Brut, pomegranate, orange blossom, honey, and lemon	

Remove the liquor and make it Botanically Infused (THC)

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

Fresh-Squeezed Orange Juice	\$5.00
Fresh-Squeezed 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.