

BRUNCH MENU

THE OAK kitchen | bourbon bar

SHAREABLES

CHURRO DONUT HOLES \$8.00

Five donut holes with caramel

BOURBON APPLE WAFFLE \$15.00

House-made waffle, NC stewed apples, bourbon caramel, soft cream, candied pecans + 3 two eggs

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 + 6 waffle

BREAKFAST BURRITO \$15.00

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 + 6 waffle

TUSCAN OMELETTE \$16.50

Asparagus, zucchini, and mushrooms, sun-dried tomato goat cheese, balsamic glaze with a side salad +4 avocado + 6 waffle

THE CURE \$18.00

House-made pretzel bun, scrambled eggs, American cheese, 3 strips of bacon, with home fries and spicy mayo +4 avocado

BOURBON BIRD & BACON \$18.00

House waffle, fried chicken, two sunny-side eggs, bacon with a side of sawmill gravy & bourbon maple syrup

PROTEIN BREAKFAST \$16.00

Two eggs, fresh fruit with a choice of two: sautéed mushrooms, bacon, or house sausage +4 avocado + 2 gouda cheese + 6 waffle

LUNCH ITEMS

HARVEST & HONEY \$15.00

Baby kale/arugula, roasted butternut squash, caramelized Brussels sprouts, Israeli couscous, roasted pear, goat cheese, pickled red onion, toasted pepitas, pomegranate vinaigrette + 2 bacon + 4 avocado +10 chicken

THE OAK SALAD \$15.00

Mixed greens, sweet potato, apple, fig, Gorgonzola, toasted walnut, roasted shallot vinaigrette +2 bacon+4 avocado +10 chicken

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' WAFFLE \$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 liqueur, 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.

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