BRUNCH MENU

THE OAK
kitchen | bourbon bar

SHAREABLES

BOURBON APPLE WAFFLE **$15.00**
House-made waffle, NC stewed apples, bourbon caramel, soft cream, candied pecans + 3 two eggs

FRIED SPROUTS **$13.00**
BBQ-spiced Brussels sprouts, roasted garlic, hot honey +2 bacon

PIMENTO CHEESE CROQUETTES **$15.00**
7 croquettes with hot honey

CHICKEN NACHOS **$19.00**
House-made queso, black beans, pickled jalapeños, pico de gallo, sour cream, guacamole

HAND-CUT FRIES **$9.00**
Served with chipotle sour cream and malt vinegar aioli
+3 cheese +5 cheese & bacon +5 truffle parmesan

BRUNCH

BBQ BRISKET HASH **$16.00**
Brisket, sweet potatoes, onions, peppers, two sunny-side-up eggs +4 avocado

SHORT RIB BREAKFAST BURRITO **$18.00**
Scrambled eggs, short rib, bacon, avocado, fries, flour tortilla finished with pico and chipotle sour cream +4 avocado

TUSCAN OMELETTE **$17.00**
Asparagus, zucchini, and mushrooms, sun-dried tomato goat cheese, balsamic glaze with a side salad +4 avocado

THE CURE **$18.00**
House-made pretzel bun, scrambled eggs, American cheese, 3 strips of bacon, with grits 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 **$17.00**
Two eggs, fresh fruit with a choice of two: sautéed mushrooms, bacon, or grilled chicken
+4 avocado + 2 gouda cheese

LUNCH ITEMS

HARVEST & HONEY BOWL **$16.00**
Baby kale/arugula, roasted butternut squash, caramelized Brussels sprouts, Israeli couscous, roasted pear, pickled red onion, goat cheese, toasted pepitas, pomegranate vinaigrette +2 bacon + 4 avocado +10 chicken + 12 salmon

THE OAK SALAD **$16.00**
Mixed greens, sweet potato, fig, apple, toasted walnut, shaved parm, roasted shallot vinaigrette
+4 avocado +2 bacon +10 chicken + 12 salmon

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 TINGA QUESADILLA **$16.00**
Shredded chicken tinga, pico de gallo, pickled jalapeños, Oaxaca cheese, fried egg, and chipotle honey glaze

SIDE ITEMS

Fresh Fruit **$5.00**

Smoked Gouda Grits **$5.00**

North Carolina Bacon **$5.00**

Waffle **$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, jalapeño-demerara syrup

The Daily Grind **$14.00**
Vodka, Stok cold brew, Conniption Damn Fine Coffee liqueur, 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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