

SNACKS

- ✔ **Olives** 10
 tapenade, olive mix, fresh herbs, feta dip, garlic oil, sesame crackers
- ✔ **You're Gonna Love These Nuts** 12
 assortment of house candied and roasted nuts, dried cranberries, nut butter, sesame crackers
- K-Pop Taco** 5
 korean braised beef, soy cucumber, kimchi, bang-bang sauce, green onion, black sesame seed, corn tortilla (choose your quantity)
- Six Fishes** 21
 cod, clam, mussels, bay scallops, crab, shrimp, white wine garlic cream, crostini

BOARDS

- ✔ **Bread & Butter** 9
 homemade bread, compound butter
- The Oak Board**
 an assortment of local meats, artisanal cheeses, bavarian pretzel sticks with accompaniments
 The Oak Board | Serves 3-5 45
 Petite Oak Board | Serves 1-2 29
- ✔ **Pimento Dip** 16
 house-made dip, pickled and fresh vegetables, naan bread, tortilla chips
- ✔ **Feta Dip** 16
 whipped feta, marinated tomato, balsamic, olive oil, naan bread

HOUSEMADE SOUP

- Soup du Jour** 10
 house-made seasonal soup of the day served with warm french bread
 cup of soup du jour: 6

GREENS

- Brussels Goddess** 17
 thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing
- ✔ **Bruschetta Salad** 17
 mixed greens, crostinis, marinated cherry tomato, red onion, fresh mozzarella, basil, balsamic vinaigrette
- ✔ **House Salad** 15
 spring mix, marinated cherry tomato, red onion, feta
- Caesar Parm Tacos** 17
 parmesan crisps, red romaine, red onion, caesar dressing, croutons

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**ADD PROTEIN: BACON +5, KOREAN BEEF +7, CHICKEN +6
 HAM +5, PORK +5, 6 OZ SALMON +12**

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add cup of housemade soup +4

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**DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN
 GODDESS, BLUE CHEESE, BALSAMIC VINAIGRETTE, CAESAR**

MENU GLUTEN-FREE SUBSTITUTIONS

CAULIFLOWER CRUST +4
 SANDWICH BUN +2 | RICE NOODLES +3

FLATBREADS

- Cillian Flatbread** 20
 bravas tomato sauce, sausage, bacon, caramelized onion, volpi sopressata, fontina, oregano, parmigiano-reggiano
- Fungi Flatbread** 18
 bechamel, fontina, caramelized onion, thyme, garlic, rosemary, wild mushrooms, parmigiano-reggiano
- Becky Flatbread** 19
 bechamel, fontina, chicken breast, caramelized onion, bacon, ranch
- ✔ **Fig Flatbread** 19
 caramelized onion jam, figs, walnuts, goat cheese, fresh herbs, bourbon glaze, olive oil
- ✔ **Margherita Flatbread** 17
 marinated tomato, mozzarella, basil, olive oil

PLATES

SERVED WITH ONE SIDE

- Kim Reuben** 19
 corned beef, sauerkraut, swiss cheese, bacon, kimchi, bang sauce, russian dressing, rye bread
 - Royale w/ Cheese** 18
 ½ lb chargrilled duckfat marbled patty, american cheese, swiss, bacon, lettuce, tomato, red onion, pickles, kewpie mayo, brioche bun
 ADD FRIED EGG + 3
 - Special Smash Burger** MP
 two ¼ lb duckfat marbled patties - rotating ingredients.
 - Riverfront Wrap** 18
 chicken, bacon, swiss, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo
 - Boujie Boy** 19
 coppa, capicola, mortadella, swiss cheese, bacon, pickled red onion, everything bagel vinaigrette, kewpie mayo, fresh greens, italian loaf
 - Ham & Jam** 17
 real ham, caramelized onion jam, bacon, goat cheese, walnut, bourbon glaze, brioche bun
 - Bang-Bang Club** 17
 chicken breast, swiss, bacon, avocado, red onion, cucumber salad, bang-bang sauce, wonton crumble, brioche bun
 - O&F BLT** 17
 bacon, lettuce, marinated tomato, kewpie mayo, toasted sourdough
 - Chimi French Dip** 19
 braised beef, caramelized onion, bacon, swiss, chimichurri mayo, italian hogie
 - Bahn Mi** 17
 pickled carrot & daikon, soy cucumbers, green onion, chili crisp, kewpie mayo, cilantro, french baguette
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- SIDES: REMOULADE POTATO SALAD, SIDE SALAD
 SOY CUCUMBER SALAD, KIMCHI, KETTLE CHIPS**
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- PREMIUM SIDES: PRETZEL BITES + CHEESE (+3)
 TORTILLA CHIPS - W/ QUESO, SALSA OR PIMENTO DIP (+3)
 K-POP TACO (+3), CUP OF SOUP (+4)**

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Large parties of 8 or more have an automatic 20% gratuity added onto the check.
 We ask that large parties minimize the number of split checks. Thank you!

OAK & FRONT

KITCHEN + BAR

DINNER | AFTER 4:30 PM SERVED WITH SIDE SALAD

8 oz NY Strip fingerling potato, seasonal vegetable, bourbon glaze, cheese garlic bread	39
Kimchi Fried Rice bell pepper, shaved brussel sprouts, caramelized onion, bok choy, wild mushroom, egg, kimchi <small>ADD PROTEIN: BACON +5, KOREAN BEEF +7, CHICKEN +6 HAM +5, PORK +5, 6 OZ SALMON +10</small>	20
Chorizo Lasagna 4 cheese blend, chorizo, bechamel, bravas sauce, salsa verde	24
Schnitzel Parmo panko breaded and pan seared pork chop, bechamel, fontina, lingonberry jam, potatoes, seasonal vegetable	25
Airline Chicken brined and pan seared, bechamel pan sauce, potatoes, seasonal vegetable	23
Market Fish fish, sauteed vegetables, starch, sauce	MP
Japanese Brisket Noodles smoked brisket, bok choy, japanese bbq sauce, bucatini, sesame seed	24

Ask about our lunch & dinner specials!

BEVERAGES

3 Iced Tea - Flavored Tea + .50 peach, raspberry, lavender
5 Big Heart Tea Edith Gray, Cup of Sunshine, Royal Treatment, Seasonal
3 Soft Drinks Coca-Cola Cane Sugar, Diet Coke, Sprite, Orange, Root Beer, Ginger Ale, Ginger Beer, Indian Tonic, Club Soda, Juice - Lemonade, Orange, Cranberry, Grapefruit
10 French Press
3.50 Bottomless Kaldi's Coffee

Add Shots (Single | Double)

- Five Farm Irish Liqueur 3 | 6
- St George NOLA Coffee Liqueur - 3 | 6

O&F DESSERTS

Cheesecake house made cheesecake, bourbon caramel chocolate sauce, berries	11	Strawberry Goopy Butter Cookies house made cookies, sweet cream spread, fruit, strawberry sauce, pretzel bites, powdered sugar	12
Bread Pudding Sandwich seared bread pudding slices, cream cheese spread, strawberries, bourbon sauce	10	Blue Duck Macarons washMo's favorite macarons with seasonal rotation served in a trio	11
O&F Chocolate Cake slice of house made chocolate bundt cake topped with chocolate ganache	10		

AFTER DINNER DRINKS

French Press Coffee Fresh dark roasted Kaldhi's coffee. Single +3 Double +6 - Five Farm Irish Liqueur - St George NOLA Coffee Liqueur	6
DOM Benedictine Brandy	6
Arvero Limencello	6
Amaro Nonino	11
Boomsma Bitter Herbal Liqueur	8
Fernet Branca	7
Niepoort Tawny Port	16 37

BRUNCH

SERVED 10 AM - 3 PM EVERY SUNDAY

Biscuits & Gravy sausage gravy, fresh baked biscuits	13	American Breakfast scrambled eggs, bacon, roasted smash potatoes, biscuit + gravy	17
Seasonal Stuffed French Toast brioche, cinnamon batter, maple syrup, served with bacon	16	Eggs Benedict english muffin, ham, hollandaise, roasted smash potatoes (vegetarian option: avocado + tomato)	19
Quiche du Jour rotating selection, roasted smash potatoes, bacon	16	Chorizo Burrito white flour tortilla, queso cheese sauce, potatoes, peppers, caramelized onion, chorizo, eggs, avocado, salsa mixta	18
Breakfast Flatbread sausage gravy, fontina, bacon, caramelized onion, egg, queso cheese sauce	18	Steak and Egg Hash 4 oz sirloin steak, roasted smash potatoes, onion, peppers, marinated cherry tomato, over-medium eggs	24
Johnny Cakes Banana Foster cornmeal cakes, bananas, pecans, foster sauce	16	Toasty French Sandwich bacon, scrambled egg, american cheese, maple aioli, french toasted brioche bun	17
Avocado Toast toasted whole grain bread, avocado spread, spring mix, pickled red onion, marinated cherry tomato, eggs, everything seasoning, balsamic vinaigrette	16		
Banana Sourdough Nut Toast toasted sourdough, nut butter, bananas, honey, fresh berries	10		