OAK & FRONT
KITCHEN + BAR

SNACKS

Bread & Butter 10
housemade everything-bagel-seasoned rolls, compound butter

Feta Dip 17
whipped feta, marinated tomato, balsamic, olive oil, naan bread

Olives 12
tapenade, olive mix, fresh herbs, feta dip, garlic oil, crackers

Aww.. Nuts 12
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 22
cod, clam, mussels, bay scallops, crab, shrimp, white wine garlic cream, crostini

BOARDS

The Oak Board
local meats, artisanal cheeses, pretzel sticks and accompaniments (11)

Full · serves 3–5 47 Petite · serves 1–2 32

FLATBREADS

Cillian 20
bravas tomato sauce, sausage, bacon, caramelized onion, sopressata, fontina, oregano, parmigiano-reggiano

Becky 19
béchamel, fontina, chicken breast, caramelized onion, bacon, ranch

Margherita 18
marinated tomato, mozzarella, basil, olive oil

SIDES

REGULAR

Kettle Chips
Elote Pasta Salad
Quinoa Pepper Salad
Soy Cucumber Salad
Kimchi
Seasonal Vegetable
Side Salad

PREMIUM

K-Pop Taco	+3
Pretzel Bites & Queso	+3
Tortilla Chips with salsa or queso	+3
Cup of Soup	+4

GREENS + SOUP

Brussels Goddess 18
shaved Brussels sprouts, black pepper bacon, nuts, red onion, parmesan, green goddess dressing

Banh Mi Salad 18
spring mix, pickled carrot & daikon, soy cucumber, green onion, cilantro, French baguette, chili crisp vinaigrette

House Salad 15
spring mix, marinated cherry tomato, red onion, feta

Soup du Jour
seasonal soup with warm French bread · cup 6 / bowl 10

DRESSINGS Balsamic · Everything Bagel Vinaigrette · Ranch · Green Goddess · Blue Cheese · Chili Crisp Vinaigrette

ADD PROTEIN TO SALADS / SIGNATURE BOWLS
Bacon +5 · Korean Beef +7 · Chicken +6 · Ham +5 · 6 oz Salmon +11

PLATES

SERVED WITH ONE REGULAR SIDE

Kim Reuben 19
corned beef, sauerkraut, Swiss, bacon, kimchi, bang sauce, Russian dressing, rye

Royale w/ Cheese 18
½ lb chargrilled duck-fat-marbled patty, American, Swiss, bacon, lettuce, tomato, red onion, pickles, kewpie mayo, brioche; add fried egg +3

Smash Burger 18
two duck-fat-marbled smash patties with a rotating weekly build

Bang-Bang Club 17
chicken breast, Swiss, bacon, avocado, red onion, soy cucumber, bang-bang sauce, wonton crumble, brioche

Chimi French Dip 19
braised beef, caramelized onion, bacon, Swiss, chimichurri mayo, Italian loaf

Portabella Feta 16
whipped feta, nut butter, balsamic-sautéed portabella, pickled red onion

O&F BLT 17
bacon, lettuce, marinated tomato, kewpie mayo, toasted sourdough

GLUTEN-FREE SUBSTITUTIONS
Cauliflower crust +4 · Sandwich bun +2 · Rice noodles +3

SIGNATURE BOWLS & PASTA

SERVED WITH SIDE SALAD

Japanese Brisket Noodles 26
smoked brisket, bok choy, Japanese BBQ sauce bucatini, sesame seed (12)

Kimchi Fried Rice 21
bell pepper, shaved Brussels sprouts, caramelized onion, bok choy, wild mushroom, egg, kimchi (3)

Squashta Pasta 22
butternut squash, zucchini, yellow squash, bok choy cherry tomato, cream sauce. bucatini (6) Add Chicken +6

DINNER ENTREES

AFTER 4:30 PM

12 oz Bone-In Ribeye 55
mashed potatoes, seasonal vegetable, herb butter, cheese garlic bread (10)

Schnitzel Parmo 26
panko-breaded, pan-seared pork chop, béchamel, fontina, lingonberry jam, roasted garlic mashed potatoes, seasonal vegetable (8)

Barramundi 26
pan-seared barramundi, lemon-pepper quinoa, sautéed zucchini, squash, cherry tomato, bok choy (4)

Pot Roast 29
red-wine-braised beef, roasted garlic mashed potatoes, glazed carrots, caramelized onion, beef gravy, biscuit (11)

DESSERTS

Seasonal Cheesecake 11
ask about today's selection

Bread Pudding Sandwich 10
seared bread pudding, cream cheese spread, dump cake topping

Milk & Cookies 10
cookie assortment, fresh whole milk

Bourbon Brownie 10
triple fudge, bourbon sauce

Blue Duck Macarons 11
seasonal trio

BRUNCH

SUNDAYS 10 AM – 3 PM

Biscuits & Gravy	13	Eggs Benedict	19
Stuffed French Toast	16	Chorizo Burrito	18
Quiche du Jour	16	Steak & Egg Hash	24
Breakfast Flatbread	18	Breakfast Sandwich	17
Johnny Cakes Banana Foster	16	Banana Sourdough Nut	10
Avocado Toast	16	Brunch Burger	18
American Breakfast	17	Vegetarian Benedict available	

WINE BY THE GLASS

Numbers suggest a wine pairing.

(1) **Alexa Prosecco** 9
Prosecco

(2) **Canella Brut Rosé** 9
Sparkling rosé

(3) **Elk Cove** 14
Pinot Gris

(4) **Lyeth** 10
Sauvignon Blanc

(5) **Vietti** 12
Moscato d'Asti

(6) **House of Brown** 11
Chardonnay

(7) **The Vice "Pickleball"** 13
Orange Viognier

(8) **Parducci** 10
Pinot Noir

(9) **Liberty School** 10
Cabernet Sauvignon

(10) **The Vice "The House"** 16
Cabernet Sauvignon

(11) **Gérard Bertrand "Hérésie"** 13
Grenache · Syrah · Mourvèdre

(12) **Muga El Anden** 14
Rioja Crianza

(13) **Belasco Llama Old Vines** 11
Malbec

BEVERAGES

Iced Tea 3
Flavored +.50: peach, raspberry, lavender

Big Heart Tea 5
Edith Gray, Cup of Sunshine, Royal Treatment, seasonal

Soft Drinks 3
Coca-Cola Cane Sugar, Diet Coke, Pepsi, Pepsi Free, Starry, root beer, ginger ale, ginger beer, Indian tonic, club soda; lemonade, orange juice, cranberry juice, grapefruit juice

AFTER-DINNER DRINKS

Bottomless Kaldi's Coffee 3.50

French Press Coffee 9

Coffee additions: Five Farm Irish Liqueur or St George NOLA Coffee Liqueur. Single +3 / Double +6

DOM Benedictine Brandy	6
Arvero Limoncello	6
Amaro Nonino	11
Boomsma Bitter Herbal Liqueur	8
Fernet Branca	7
Niepoort Tawny Port	16 / 37

Vegetarian

Ask about our lunch & dinner specials!

Parties of 8 or more: 20% automatic gratuity. Please minimize split checks.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.