

SNACKS

✓ Olives	9
olives, fresh herbs, feta	
✓ Aww.. Nuts	10
house candied and roasted nuts, dried cranberries	
✓ Bread & Oil	10
french baguette, extra virgin olive oil	
Ignacio’s Nachos	15
refried beans, corn tortilla chips, cheese sauce, carnitas, corn cream, bbq sauce, green onion, salsa verde	
Steamed Mussels	15
pancetta, white wine tomato jam broth, lemon, parsley, crostini	

BOARDS

The Oak Board	
an assortment of local meats and artisanal cheeses with accompaniments.	
The Oak Board Serves 3-5	32
Petite Oak Board Serves 1-2	22
Pretzel Board	26
whole grain mustard, cheese sauce, local meat and cheese, accompaniments	
✓ Pimento Dip	12
house-made dip, veggies, naan bread, tortilla chips	

SALADS

Brussels Goddess	17
thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing	
✓ Goat Beeter	15
spring mix, goat cheese, baby beets, pickled red onion, walnuts	
✓ House Salad	13
spring mix, marinated cherry tomato, red onion, feta	
.....	
add protein +4 (bacon, chicken, ham, pork)	
.....	
DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN GODDESS, BLUE CHEESE, BALSAMIC VINAIGRETTE	

HOUSEMADE SOUP

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

FLATBREADS

✓ Margherita Flatbread	17
marinated tomato, mozzarella, basil, olive oil	
✓ Fungi Flatbread	18
bechamel, fontina, caramelized onion, thyme, garlic, rosemary, wild mushrooms, parmigiano-reggiano	
Becky Flatbread	18
bechamel, fontina, chicken breast, caramelized onion, bacon, ranch	
.....	
SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST +4	

SANDWICHES±

SERVED WITH ONE SIDE

Cubano	17
ham, pulled pork, swiss, mustard aioli, bacon, pickles, pressed baguette	
Goddess Chicken	17
chicken salad, tomato jam, green goddess dressing, fresh greens, brioche bun	
Riverfront Wrap	17
chicken, bacon, fontina, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo	
The Paul Reubens	18
corned beef, sauerkraut, swiss cheese, bacon, slaw, russian dressing, rye bread	
Chef Burger	16
two beef patties w/marbled duck fat, american cheese, pickles, red onion, burger sauce, brioche bun	
Boujie Boy	17
coppa, capicola, mortadella, swiss cheese, bacon, pickled red onion, everything bagel vinaigrette, kewpie mayo, fresh greens, bada bing bun	
Ham & Jam	16
real ham, caramelized onion jam, bacon, goat cheese, walnut, bourbon glaze, brioche bun	
✓ Caprese Sandwich	15
marinated tomato, fresh mozzarella, basil pesto, fresh basil, balsamic, french baguette	
Basil Chicken	16
chicken breast, basil pesto, fresh mozzarella, marinated tomato, bacon, brioche bun	
Bang-Bang Club	16
chicken breast, swiss, bacon, avocado, red onion, cucumber salad, bang-bang sauce, wonton crumble, brioche bun	
Front Street Tacos	16
pork carnitas, pickled red onion, cilantro, salsa verde, corn tortilla	

DINNER | AFTER 4:30 PM

SERVED WITH SIDE SALAD

Filet Mignon	46
herb-crusted potatoes, asparagus, wild mushrooms, caramelized onion, bourbon glaze	
✓ Seafood Ravioli	29
scallop/shrimp/lobster ravioli, bravas chipotle cream sauce, parmesan, parsley	
Kimchi Fried Rice	18
bell pepper, shaved brussels sprouts, caramelized onion, asparagus, wild mushroom, egg, kimchi	
.....ADD PROTEIN +4 (BACON, CHICKEN, HAM, PORK)	
Rojo Rotini	23
bravas tomato cream sauce, wild mushroom, hermanhoff sausage, rotini, parmesan	
Bang-Bang Chicken	25
panko breaded chicken breast, bang-bang sauce, white rice, cucumber salad, pickled carrot	

SIDES: APPLE CABBAGE SLAW, GERMAN POTATO SALAD, TORTILLA CHIPS, KETTLE CHIPS, SIDE SALAD

ADDITIONAL SIDE + 3 | ADD A SIDE SALAD 6
SUB CUP OF SOUP FOR SIDE +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

O&F CLASSIC COCKTAILS	ON ROTATION COCKTAILS	O&F FAVORITE COCKTAILS
Aviation12 gin, maraschino liqueur, Creme de Violette, lemon juice	Weesky13 Jameson Irish Whiskey, Lillet Blanc, Cointreau, orange bitters	Bees Knees10 Pinckney Bend Gin, lemon, honey
Cosmopolitan11 Absolut citron, Cointreau, lime, cranberry	D'Mango Unchained12 Blanco Ghost Tequila, mango liqueur, mango, cointreau, simple syrup, lime, Grand Marnier	Espresso Martini11 Vodka, coffee liqueur, Irish cream, cold brew
Manhattan13 Green River bourbon, sweet vermouth, angostura bitters, orange bitters, amaretto cherry	Princess Peach Martini12 Vodka, peach liqueur, lime, peach syrup, simple syrup	Pear Necessities12 bourbon, pear liqueur, lemon, simple syrup, ginger beer, vanilla syrup
Martini10 vodka, dry vermouth, olive juice	MexiMule11 jalapeno vodka, ginger beer, simple syrup, lime	Lemondrop Martini12 Vodka, Limoncello, Cointreau, lemon juice, simple syrup
Negroni13 gin, sweet vermouth, campari	Barbados Sangria12 Red wine, coconut rum, rose syrup, simple syrup, lime juice	Pinckney Bend G&T11 Pinkney Bend Gin, Pinkney Bend Tonic syrup, club soda, lime
O&F Old Fashioned13 Woodford Reserve, cardamom syrup, orange bitters, amaretto cherry		Pornstar aka "The Accountant" Martini13 vanilla vodka, passionfruit puree, passionfruit, liqueur, lime, simple syrup + prosecco sidecar
Italian Spritz11 Aperol Limoncello Peach Passionfruit		

WINE BY THE GLASS		WINE FLIGHTS		COFFEE FROM THE CELLAR	
8 House White 9 Alexa Prosecco Extra Dry 9 Canella Brut Rose 9 Selbach Incline Riesling 8 Berger Gruner Veltliner 9 Salt of the Earth Moscato 12 Vietti D' Asti Cascinetta Moscato 12 Raeburn Russian River Valley Rose 8 Scaia Bianco 13 Steele Cuvee Chardonnay 10 Domenica Pinot Grigio 12 Lucy Pico Blanco 10 Two Mountains Sauvignon Blanc 8 House Red 13 Muga El Anden Rioja Crianza 11 Belasco Llama Old Vines Malbec 14 Markham Six Stack Merlot 9 Parducci Pinot Noir Small Lot 13 Domaine Dupeuble Beaujolais 13 Gerard Bertrand Heresie Red Blend 13 Austin Cabernet Sauvignon 16 Niepoort Tawny Port		Oak & Front Favorites16 Vietti D' Asti Cascinetta Moscato, Lucy Pico Blanco Parducci Pinot Noir Small Lot, Markham Six Stack Merlot Riverfront Vibes16 Scaia Bianco, Raeburn Russian River Valley Rose, Steele Cuvee Chardonnay, Austin Cabernet Sauvignon Old World Tour15 Berger Gruner Veltliner, Domenica Pinot Grigio, Muga El Anden Rioja Crianza, Domaine Dupeuble Beaujolais The Bold & The Beautiful16 Belasco Llama Malbec, Gerard Bertrand Heresie Red Blend, Austin Cabernet Sauvignon, Muga El Anden Rioja Crianza Sweet Dreams (Are Made of This)15 Salt of the Earth Moscato, Vietti D' Asti Cascinetta Moscato, Selbach Incline Riesling, Raeburn Russian River Valley Rose		AVAILABLE UNTIL 8 PM DAILY (EXCEPT FRENCH PRESS) French Press6.00 Affogato6.50 Caffe Americano3.75 4.25 Caffe Latte4.75 5.25 Caffe Mocha5.25 5.75 Cappuccino4.75 5.25 Coffee3.25 3.75 Cortado4.00 Espresso3.00 4.00 Flat White4.75 5.25 Iced Caramel Macchiato6.25 7.00 Iced Chai Tea Latte5.75 6.25 Iced Espresso Latte5.75 6.25 Add Shots (Single Double) – Five Farm Irish Liqueur 3 6 – St George NOLA Coffee Liqueur - 3 6 milk substitutions +1 : almond oat	
		SPIRIT FLIGHTS		CANS ± BOTTLES	
		Elite Bourbon Flight21 Four Roses Small Batch Select, Old Forester Statesman, Window Jane Rye Whisky Starter Flight17 Rittenhouse, Templeton, Whistlepig Piggyback Show-Me Missouri Flight19 Fernweh Rye Whisky, StilL630 Missouri Straight Bourbon, Woodhat Bourbon Rubenesque Smoke & Roses Flight16 Corralejo Reposado Tequila, Código 1530 Blanco Rosa, Gracias a Dios Espadin Joven Mezcal Peat, Sweet, and Spice Flight23 Balvenie 12 Year Doublewood, Macallan 12 Year Triple Cask, Compass Box "Spice Tree"		4 High Noon 5 Pinckney Bend Hibhound 5 Brick River Cider 4 Budweiser Heavy 5 Linchpin 4 Michelob Ultra 5 Modelo 3 Pabst Blue Ribbon 5 Sopporo 5 Schlafly Pale Ale 5 Teter Rock Kolsch Style Ale 4 Yuengling Lager 6 4 Hands City Museum Pilsner 5 4 Hands Citywide Pale Ale 5 4 Hands Incarnation IPA 6 4 Hands Scale of Complexity IPA 5 4 Hands Single Speed Blonde Ale 8 Delerium Tremons 9 Lindemans Framboise Lambic	
		OTHER 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 - Orange, Cranberry, Grapefruit			
N/A FAUXTAILS Pretty in Pink8 lime, cherry, lemon, simple syrup, ginger ale Lavender Cape Cod7 cranberry, lavender syrup Pineapple Sour7 pineapple, lemon, simple syrup Sir James 101 Mocktail8 Choice of: G&T, Pink G&T, Ginger Mule, Spritz Aperitif, Mojito, Passionfruit Martini					
N/A BEER 4 Riverwest Stein Amber Lager 4 Extended Play Pale 5 Run Wild IPA					
N/A WINE Leitz Weingut Dry Riesling11 32 N/V Riesling Rheingau, Germany		Leitz Weingut Pinot Noir14 36 N/V Pinot Noir Rheingau, Germany			

O&F DESSERTS	AFTER DINNER DRINKS
Cheesecake9 housemade cheesecake, bourbon caramel chocolate sauce, raspberries	French Press Coffee6 Fresh dark roasted Kaldhi's coffee. Single +3 Double +6 - Five Farm Irish Liqueur - St George NOLA Coffee Liqueur
New Orleans Bread Pudding10 french bread soaked in custard with vanilla and warm spices, topped with a bourbon glaze.	DOM Benedictine Brandy6 Arvero Limencello6 Amaro Nonino11 Boomsma Bitter Herbal Liqueur8 Fernet Branca7 Niepoort Tawny Port16 37
O&F Gelato8 locally made with a daily rotation of flavors served in waffle cone. choose 1-3 flavors.	
Tres Leches Cake8 sponge cake soaked in three milks topped with a cloud of whipped cream and seasonal berries	
Blue Duck Macarons9 washMo's favorite macarons with seasonal rotation served in a trio	
German Chocolate Cake9 velvety moist chocolate cake with toasted coconut-pecan frosting	