

# OAK & FRONT

KITCHEN + BAR

## - BRUNCH -

**BISCUITS & GRAVY** \$12  
sausage gravy, fresh baked biscuits

**FRENCH TOAST** \$14  
brioche, cinnamon batter, cream cheese spread, blueberry sauce served with bacon

**QUICHE DU JOUR** \$15  
rotating selection, homefries, bacon

**BREAKFAST FLATBREAD** \$15  
sausage gravy, fontina, bacon, caramelized onion, egg, cheese sauce

**HUERVOS RANCHEROS** \$12  
corn tortilla, refried beans, fried egg, salsa verde, avocado, pico de gallo

**AVOCADO TOAST** \$12  
toasted whole grain bread, avocado spread, arugula, pickled red onion, egg, everything seasoning

**AMERICAN BREAKFAST** \$16  
soft scrambled eggs, bacon, homefries, biscuit + gravy

## - SOUP + SALAD -

**SOUP DU JOUR** \$12  
house-made soup served with bread  
..... cup of soup du jour: \$8

**BRUSSELS GODDESS** \$14  
thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing  
add chicken +4

**THE GOAT-BEETER** \$14  
spring mix, goat cheese, baby beets, pickled red onion, walnuts

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

## - SHAREABLES & FLATBREADS -

**BABA GANOUSH** \$12  
house-made baba ganoush, naan bread with curated accompaniments

**BREAD + OIL** \$9  
french baguette, extra virgin olive oil, parmesan reggiano, cracked pepper

**PRETZEL BOARD** \$25  
whole grain mustard, cheese sauce, local meat and cheese, curated accompaniments

**FIG FLATBREAD** \$18  
figs, caramelized onion, olive oil, walnuts, goat cheese, fresh greens

**GILLIAN FLATBREAD** \$18  
tomato sauce, sausage, Sopressata, bacon, oregano, caramelized onion, fontina

**FUNGI FLATBREAD** \$19  
bechamel, fontina, caramelized onion, rosemary, thyme, garlic, wild mushrooms, parmigiano-reggiano

**THE "BECKY" FLATBREAD** \$18  
bechamel, caramelized onion, fresh garlic, chicken, bacon, fontina, buttermilk ranch

## - SANDWICHES -

**CHICKEN CLUB** \$15  
chicken breast, swiss, bacon, avocado, pickled red onion, chipotle mayo, brioche bun w/ side

**CUBANO** \$15  
ham, pulled pork, swiss, mustard aioli, bacon, pickles, pressed baguette w/side

**O&F BLT** \$15  
black pepper bacon, lettuce, tomato, kewpie aioli, sourdough w/side

**THE PAUL REUBENS SANDWICH** \$16  
corned beef, sauerkraut, swiss cheese, bacon, slaw, russian dressing, rye bread w/ side

**RIVERFRONT WRAP** \$15  
chicken, bacon, fontina, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo w/side

**SIDES: KETTLE CHIPS, APPLE CABBAGE SLAW, SIDE SALAD**  
ADD A SIDE SALAD \$6

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## - BRUNCH COCKTAILS -

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**APEROL SPRITZ** \$10  
aperol and prosecco

**BOOZY ICED COFFEE** \$11  
coffee liqueur, Irish cream, vanilla  
vodka, coffee, cream

**BLOODY MARY** \$10  
vodka, Zing Zang,  
Worcestershire, horseradish

**OVERLOADED BLOODY MARY** \$12  
bacon, celery, pepperoncini pepper,  
pickles, olives, lemon wedge

**MIMOSA** \$8  
prosecco, orange juice

**CARAFE OF MIMOSAS** \$30  
5 servings

**TEQUILA SUNRISE** \$10  
tequila, orange juice,  
grenadine

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## COFFEE FROM THE CELLAR @ OAK & FRONT

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### SPECIALTY DRINKS

**Iced Caramel Macchiato**  
6.25 | 7.00

**Iced Chai Tea Latte**  
5.75 | 6.25 dirty + 1.50

**Hot Tea**  
3.00

Featuring Big Heart Tea  
Company (St Louis)  
Edith Gray, Cup of Sunshine,  
Royal Treatment, Seasonal

### COLD DRINKS

**Iced Espresso Latte**  
5.75 | 6.25

vanilla, caramel, salted caramel,  
hazelnut, toasted marshmallow,  
spiced brown sugar

**Iced tea**  
3.00

flavored tea + .50  
peach, raspberry, lavender

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### HOT COFFEE

**Affogato** 6.50

**Caffe Americano** 3.75 | 4.25

**Caffe Latte** 4.75 | 5.25

**Caffe Mocha** 5.25 | 5.75

**Cappuccino** 4.75 | 5.25

**Coffee** 3.25 | 3.75

**Cortado** 4.00

**Espresso** 3.00 | 4.00

**Flat White** 4.75 | 5.25

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milk substitutions: almond | oat | + \$1

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**French Press Coffee** ..... 6  
Fresh dark roasted coffee served in a French Press  
- Five Farm Irish Liqueur - Single +3 | Double +6  
- St George NOLA Coffee Liqueur - Single +3 | Double +6

**Soft Beverages** ..... 3  
Coca-Cola Cane Sugar, Diet Coke, Sprite, Orange, Root  
Beer, Ginger Ale, Ginger Beer, Indian Tonic, Club Soda,  
Juice - Orange, Cranberry, Grapefruit

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## - DESSERT -

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**CHEESECAKE** \$9  
housemade cheesecake, bourbon caramel,  
chocolate sauce, raspberries

**GOOEY BUTTER COOKIES** \$10  
housemade cookies, sweet cream spread,  
fruit, blueberry sauce, pretzel bites,  
powdered sugar

**O&F GELATO** \$8  
locally made with a daily rotation of flavors  
served in waffle cone  
choose 1 to 3 flavors

**O&F CHOCOLATE CAKE** \$9  
slice of house made chocolate bundt  
cake topped with chocolate ganache