

# BRUNCH MENU

## THE OAK kitchen | bourbon bar

### SHAREABLES

**CHURRO DONUT HOLES** \$8.00

Five donut holes with bourbon glaze

**HOUSE-MADE GRANOLA** \$14.00

Vanilla yogurt, mixed berries, orange honey, house-made granola

**BANANA FOSTER FRENCH TOAST** \$14.00

Union Special brioche, candied pecan brittle, banana maple syrup

**FRIED SPROUTS** \$9.50

BBQ spiced brussels sprouts, roasted garlic

### BRUNCH

**PASTRAMI HASH** \$15.00

House-made pastrami, sweet potatoes, onions, peppers, two sunny side eggs | +2 avocado

**MEAT LOVER'S OMELETTE** \$16.50

House sausage, bacon, bourbon onion jam, smoked gouda with smoked gouda grits | +2 avocado

**TRUFFLE MUSHROOM OMELETTE** \$16.00

Truffled Fox Farm mushrooms, creamed spinach, parmesan cheese, balsamic glaze with a side salad

**BISCUITS & GRAVY** \$12.00

Two house-made biscuits smothered in redeye sausage gravy | +3 two eggs

**'THREE LITTLE PIGS'** \$15.00

House-made sweet potato biscuit, maple glazed pork belly, rosemary ham, jalapeno bacon jam with gouda grits

**PROTEIN BREAKFAST** \$16.00

Two eggs, mixed berries with a choice of two: sauteed mushrooms, bacon, or house sausage +2 avocado + 2 gouda cheese

**NC CRAB CAKE BENNY\*** \$21.00

NC crab cake, poached eggs, English muffin, old bay hollandaise served with a side salad

### LUNCH ITEMS

**OAK SALAD** \$12.00

Mixed greens, roasted squash, pear, fig, Gorgonzola, toasted walnut, roasted shallot vinaigrette | +2 bacon, +8 chicken, +11 salmon\*

**BEEF & BOURBON SLIDERS** \$17.00

Angus beef, bourbon onion jam, smoked gouda, arugula, black pepper mayo, Union Special brioche bun | +2 bacon

**GRILLED CHICKEN SLIDERS** \$15.00

Joyce Farms chicken, American cheese, bacon, lettuce, tomato, mayo, Union Special brioche bun

### SIDE ITEMS

**Fresh Mixed Berries** \$5.00

**Smoked Gouda Grits** \$5.00

**House-Made Sausage** \$5.00

**North Carolina Bacon** \$5.00

**Home Fries** \$5.00

**Sausage Gravy** \$5.00

### KIDS MENU

**KIDS FRENCH TOAST** \$8.00

With fresh mixed berries

**ONE EGG WITH BACON OR SAUSAGE** \$8.00

With fresh mixed berries

**KIDS SLIDER** \$8.00

One beef slider, American cheese, Union Special brioche bun, with fresh mixed berries

\* Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# BRUNCH MENU

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### **BRUNCH COCKTAILS**

**Oak Old-Fashioned** **\$14.00**

House-aged blend, classically made, or choose your bitters

**Trouble In Paradise** **\$13.00**

Bourbon, pineapple, jalapeno-demerara syrup

**Mimosas** **\$10.00**

Brut with your choice of juice: orange, pomegranate, or grapefruit

**Bourbon Bloody Mary** **\$13.00**

Knob Creek Maple, Bloody Mary mix, bacon

**Bloody Mary** **\$11.00**

Vodka, Bloody Mary mix, lime

**Patio Vibes** **\$11.00**

Rosé, vodka, smoked blackberries

**Kentuck-Tea** **\$13.00**

Bourbon, house tonic, peach blossom tea

**Rye & Shine** **\$13.00**

Rye, honey, grapefruit, lemon

**Gin there, Done that** **\$12.00**

Gin, Aperol, lime, honey, cucumber

### **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**

**Orange Juice** **\$5.00**

**Grapefruit Juice** **\$5.00**

**Bloody Mary Mix** **\$7.00**

**Coffee** **\$3.00**

**Brought your own 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.**