## **FOOD MENU**

## THE OAK

## kitchen | bourbon bar

BAR BITES	SLIDERS

**FRIED SPROUTS** \$9.50 **BOURBON SLIDERS** 

bbq-spiced Brussels sprouts, roasted garlic

arugula, black pepper mayo, Union Special brioche bun +2 bacon MAC N' CHEESE \$10.50

\$17.00

\$16.00

\$33.00

\$36.00

\$22.00

Angus beef, bourbon onion jam, smoked gouda,

cheese, bacon, house pickles, mayo, house-made

collards, smashed fingerling potatoes, roasted bone

Fox Farm mushrooms, roasted red pepper, asparagus,

**PASTRAMI SLIDERS** 

sourdough

**ENTREES** 

**SEARED SCALLOPS\*** 

**BARLEY RISOTTO** 

house-made three-cheese blend, bacon

**HAND-CUT FRIES** \$8.50 house-brined pastrami, sauerkraut, Gruyère, horseradish crema, Union Special brioche bun

served with chipotle sour cream and malt vinegar aioli +2 cheese +4 cheese & bacon +5 truffle parmesan

**OAK SMASH** \$18.00 SHRIMP "CEVICHE"\* \$15.00 house-ground tenderloin smash burger, American

NC shrimp\*, tomato, cucumber, red onion, avocado creme, radish, adobo tostada

**LAMB SLIDERS** \$16.00 HERITAGE FARMS PORK BELLY \$16.00

local lamb burger, whipped feta, chow chow, mint NC watermelon, halloumi, NC pork belly, tarragon white tzatziki, Union Special brioche bun balsamic

THE OAK CUBANA \$16.00 **BIRRIA TACOS** \$16.00

house-made Cuban roll, rosemary ham, mojo pork, slow-cooked short rib, queso Oaxaca, onion, cilantro, house pickles, swiss cheese, garlic Dijon aioli house adobo broth, corn tortilla

**GRILLED CHICKEN SLIDERS** \$15.00 **NC SHRIMP TACOS\*** \$15.00

grilled chicken, bacon, American cheese, mayo, lettuce, NC shrimp\*, peach salsa, citrus slaw, corn tortillas

tomato, Union Special brioche bun **SUMMER CAPRESE** \$15.00

NC grilled peaches, NC tomatoes, house-made stracciatella, tarragon white balsamic, house-made pita +8 chicken +11 salmon\* +12 NC shrimp\* + 18 scallops\*

Farmer's market hash, corn, cherry tomatoes, purple **HOUSE SALAD** \$13.00 potatoes, pancetta, adobo pan sauce

mixed greens, roasted squash, pear, fig, Gorgonzola, toasted walnut, roasted shallot vinaigrette **RED WINE BRAISED SHORT RIB** +2 bacon +8 chicken +11 salmon\* +12 NC shrimp\* 8-hour braised short rib, red wine demi-glace, creamed

marrow butter SEASONAL HUMMUS-VEGAN \$9.00

white bean hummus, house-made oil, seven spice roasted chickpeas, vegetable chips +3 house-made pita

three-cheese sauce, black beans, jalapeños, pico de gallo,

+ \$18 scallops\*

crispy five spice spiced chickpeas +11 salmon\* +12 shrimp\* **NACHOS** \$12.00 +18 scallops\*

sour cream, guacamole +5 pork +6 adobo short rib **BRAISED PORK SHOULDER** \$21.00 braised pork shoulder, southern mac n' cheese, fried

sprouts, BBQ drizzle

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