

# FOOD MENU

## THE OAK kitchen | bourbon bar

### BAR BITES

**FRIED SPROUTS** **\$9.50**

bbq-spiced Brussels sprouts, roasted garlic

**MAC N' CHEESE** **\$10.50**

house-made three-cheese blend, bacon

**HAND-CUT FRIES** **\$8.50**

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

**SHRIMP "CEVICHE"** **\$15.00**

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

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

NC watermelon, halloumi, NC pork belly, tarragon white  
balsamic

**BIRRIA TACOS** **\$16.00**

slow-cooked short rib, queso Oaxaca, onion, cilantro,  
house adobo broth, corn tortilla

**NC SHRIMP TACOS** **\$15.00**

NC shrimp, peach salsa, citrus slaw, corn tortillas

**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\*

**HOUSE SALAD** **\$13.00**

mixed greens, roasted squash, pear, fig, Gorgonzola,  
toasted walnut, roasted shallot vinaigrette  
+2 bacon +8 chicken +11 salmon\* +12 NC shrimp  
+ \$18 scallops\*

**SEASONAL HUMMUS-VEGAN** **\$9.00**

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

**NACHOS** **\$12.00**

three-cheese sauce, black beans, jalapeños, pico de gallo,  
sour cream, guacamole +5 pork +6 adobo short rib

### SLIDERS

**BOURBON SLIDERS** **\$17.00**

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

**PASTRAMI SLIDERS** **\$16.00**

house-brined pastrami, sauerkraut, Gruyère,  
horseradish crema, Union Special brioche bun

**OAK SMASH** **\$18.00**

house-ground tenderloin smash burger, American  
cheese, bacon, house pickles, mayo, Union Special  
sourdough

**LAMB SLIDERS** **\$16.00**

local lamb burger, whipped feta, chow chow, mint  
tzatziki, Union Special brioche bun

**THE OAK CUBANA** **\$16.00**

house-made Cuban roll, rosemary ham, mojo pork,  
house pickles, swiss cheese, garlic Dijon aioli

**GRILLED CHICKEN SLIDERS** **\$15.00**

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

### ENTREES

**SEARED SCALLOPS\*** **\$33.00**

farmer's market hash, corn, cherry tomatoes, purple  
potatoes, pancetta, adobo pan sauce

**RED WINE BRAISED SHORT RIB** **\$36.00**

8-hour braised short rib, red wine demi-glace, creamed  
collards, smashed fingerling potatoes, roasted bone  
marrow butter

**HOUSE-MADE GNUDI** **\$24.00**

house-made white sweet potato and ricotta Gnudi,  
roasted zucchini, farmer's market garden vegetables,  
creamy pesto, lemon bread crumbs +11 salmon\*  
+12 shrimp +18 scallops\*

**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