

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

HERITAGE FARMS PORK BELLY **\$16.00**

NC pork belly, kale salad, tomato gremolata, bourbon
gastrique

BIRRIA TACOS **\$16.00**

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

TUNA POKE* **\$18.00**

NC tuna*, avocado, cucumber, crispy rice, nori, spicy
mayo, sesame, green onion, wonton garnish

SPINACH SALAD **\$14.00**

Spinach & arugula, port poached plums, fire-roasted
beets, goat cheese, toasted hazelnuts, black garlic
vinaigrette
+2 bacon + 2 avocado +9 chicken +12 salmon* + 16 sesame
tuna *

THE OAK SALAD **\$13.00**

mixed greens, butternut squash, apple, Gorgonzola,
toasted walnut, roasted shallot vinaigrette
+2 bacon +2 avocado +9 chicken +12 salmon* + 16 sesame
tuna *

SEASONAL HUMMUS (VEGAN) **\$12.00**

Edamame hummus, chile crunch, carrots, cucumber,
Union Special blue corn sesame sourdough

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

SHORTIE SLIDER **\$17.00**

8-hour braised short rib, gruyere, mushrooms, black
pepper mayo, red onion, arugula, black sesame seeds,
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**

house-ground lamb, 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 TUNA* **\$31.00**

Sesame-crust NC Tuna*, bok choy, carrots, mushrooms,
green beans, wasabi crema

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

8-hour braised short rib, red wine demi-glace, creamed
collards, smashed fingerling potatoes, blue cheese 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
+12 salmon* +19 braised 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