# **SMALLS**

**Collard Dip** > Creamy Collard Greens, Cheese Blend, Fresh Baked Flatbread **\$13** 

Fried Cheese > Halloumi Cheese, Banana Peppers, Calabrian Chili Aioli, Herbs \$15 (19)

Burrata & Brussels > Crispy Fried Brussels, Garlic Aioli, Burrata Cheese \$16

**Smoked Fish Dip** > House Smoked Fish Dip, Chives, Lavash Crackers **\$14** 

Hummus > Chickpea & Butterbean Hummus, Pickled Vegetables, Fresh Baked Flatbread \$11

**The Beet** > Roasted Beets & Baby Carrots, Pickled Strawberries, Candied Papitas, Smoked Yogurt, Chèvre Cheese, Pea Tendrils **\$15** 

**Wings or Tenders** > Lemon Pepper, Buffalo, Thai Chili, Honey Mustard BBQ, Old Bay Seasoning, Chef's Pick **\$17** \*8 *Wings or 5 Tenders* 

Meatballs > Marinara, Parmesan, Basil, Sourdough Baguette \$18

**House Fries >** Tossed in Malt Vinegar Powder or Old Bay Seasoning, Garlic Aioli **\$8** \*Like your fries loaded? Add Cheese, Bacon, Scallions, Crème **\$6** 

#### **SALADS & BOWLS**

Make Any Salad a Pita Wrap

**Cobb Salad** > Grilled Chicken, Romaine, Hard Boiled Egg, Bacon, Tomato, Onion, Croutons, Smokey Blue Cheese Crumbles, Blue Cheese Dressing **\$22** \*Sub. Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2

**Smoked Chicken Caesar** > Grilled Chicken, Romaine, Tomato, Cucumber, Parmesan Cheese, Parm Crisp, Caesar Dressing **\$21** \**Add Anchovy* **\$2** \**Sub. Chicken for Local Shrimp* +**\$2**, *Fish* +**\$2**, *Steak* +**\$2** 

**Farm Salad** > Mixed Greens, Butter Beans, Strawberries, Fennel, Goat Cheese, Strawberry Vinaigrette \$17 \*Add Chicken +\$4, Local Shrimp +\$6, Fish +\$6, Steak +\$6

**Mediterranean Bowl** > Grilled Chicken, Farro, Tomato, Cucumber, Red Onion, Feta, Olives, Chickpeas, Yogurt Tahini Dressing **\$17** \*Sub. Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2

**Tuna Bowl** > Jasmine Rice, Spicy Tuna, Cucumber, Butter Beans, Carrot, Cabbage, Scallion, Cashews, Calabrian Chili Aioli **\$19** \*Sub. Tuna for Fried or Grilled Tofu, Local Shrimp +\$2, Fish +\$2, Steak +\$2

#### **HOUSEMADE DRESSINGS**

Ranch | Blue Cheese | Smokey Blue Cheese | Caesar | Yogurt Tahini Balsamic Vinaigrette | Strawberry Vinaigrette

#### HANDHELDS

Served with Pickle & Fries OR Side Salad (Sub. for Signature Side +\$4)

Soup & Sammy of the Week \$15 \*Bowl Only \$9

**Palmetto SmashBurger** > Beef or Veggie Double Patty, Palmetto Cheese, Bacon, Honey Mustard BBQ Sauce, Brioche Bun \$22

**The OAK SmashBurger** > Beef or Veggie Double Patty, Cheddar, L.T.O., Dijonaise, Brioche Bun **\$20** 

Savannah Cheese Steak > Shaved Ribeye, Onion, Banana Pepper, Monterey Jack Cheese, Hoagie Roll \$19

Fried Chicken Sammy > Fried Chicken Breast, Hot Honey, Slaw, Brioche Bun \$18

**Bahn Mi** > Crispy Pork Belly or Grilled Chicken, Pickled Carrot & Radish, Cilantro, Sliced Jalapeño, Hoagie Roll **\$18** 

**Smoked Sausage Hoagie** > Smoked Sausage, Pickled Chow-Chow, Whole Grain Mustard, Hoagie Roll **\$18** 

Meatball Sub > Meatballs, Mozzarella, Lettuce, Tomato, Olives \$19

# **WOOD-FIRED PIZZAS 13"**

**Hot** > Zesty Marinara, House Cheese Blend, Spicy Capicola, Pepperoni, Calabrian Chilis, Scallion, Hot Honey \$18

**BBQ Chicken >** Honey Mustard BBQ Sauce, Grilled Chicken, Cheese Blend, Bacon, Onion, Scallion, Ranch Dressing **\$19** 

Farm > Goat Cheese, Butterbeans, Local Mushrooms, Pea Tendrils, Pesto \$19

Cheese > Marinara, Cheese Blend, Garlic Herb Oil \$15 \*Ask Server for Additional Topping Options +\$2

### **MAINS**

**Gemelli Pasta** > Gemelli Pasta, Bacon, Shaved Brussels, Fire Roasted Tomato Sauce, Parmesan Cheese, Pan Fritto **\$22** 

**Chicken Fried Chicken** > Fried Chicken Breast, Country Gravy, Mashed Potatoes, Seasonal Vegetables **\$23** 

Fish & Chips > Beer Battered Fish, Caper Aioli, House Fries \$23

**Crispy Pork Belly** > Crispy Pork Belly, Farro, Shaved Brussel, Charred Okra, Salsa Verde, Cilantro **\$24** 

Roasted Cauliflower > Sumac Yogurt, Tahini, Toasted Cashew, Chili Crisp, Herbs \$18

**Buffalo Chicken Mac & Cheese** > Choice of Grilled or Fried Chicken Tossed in Buffalo Sauce, Gemelli Pasta, Gouda Cheese Sauce, Scallions **\$18** 

Ribeye Steak (12oz) > Seasonal Vegetables, Mashed Potatoes, Bordelaise \$48

Market Cut > Seasonal Vegetables, Mashed Potatoes, Bordelaise MP

Market Catch > Parsnip Puree, Broccolini, Beurre Blanc \$35

#### SIGNATURE SIDES

Fried Brussels > \$6

Charred Okra > \$6

Seasonal Vegetables > \$6

**Mashed Potatoes > \$6** 

Mac & Cheese > \$6

# **SIDES**

**Fries** > **\$6** 

Half Farm Salad > \$9

Caesar Salad > \$7

# ASK ABOUT CHEF'S HOUSE-MADE DESSERT OPTIONS!