STARTERS

Fried Oysters > Cornmeal Fried Oysters | Tarragon Remoulade \$17 🎰

Fried Pickles > Dill Pickles | House Ranch \$10

Southern Tea Party > Grilled Pimento Cheese | Cucumber | Pepper Jam \$10

Brussels Sprouts > Crispy Bacon Aioli Brussels \$12 (18)

Hot Mess Cheese Fries > Crinkle Fries | Fried Chicken | Feathered Cheese | Applewood Bacon | Peppered Gravy | Chives \$15

Pig Candy > Sweet & Spicy Candied Slab Bacon (5 pieces) \$12 🛞

SALADS, SOUPS & BOWLS

*Make Any Salad a Wrap | Served with House Fries +\$3

OH-36 SteakHouse Salad > Flank Steak Tips | Mixed Greens | Slaw | Blistered Tomatoes | Onion Petals | Gorgonzola | Horseradish Dressing \$22 *Sub. Steak for Chicken, Local Shrimp +\$2, Fish +\$2 🐲 🕲

Buffalo Fried Chicken Salad > Fried Chicken | Mixed Greens | Gorgonzola | Croutons | Tomatoes | Pickles | Red Onion | Bacon \$18 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2

Cold-Smoked Caesar Salad > *Smoked Table-Side | Blackened Chicken | Baby Romaine | Asiago | Tomatoes | Bacon | Croutons | White Anchovies | Spicy Caesar Dressing \$18 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2 (1)

Soup & Sandwich Combo > Chef's Roasted Red Pepper Tomato Soup with Parsley Oil | Parmesan | Diced Tomatoes & Habanero Pepper Jack Grilled Cheese Sandwich \$17

Sweet Potato Black Bean Bowl > Grilled Herb Chicken | Spanish Rice | Queso Fresco | Black Beans | Pico | Avocado | Sour Cream | Roasted Sweet Potatoes \$18 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2 (8)

HOUSEMADE DRESSINGS

Ranch | Gorgonzola Blue Cheese | Spicy Caesar Balsamic Vinaigrette | Honey Mustard BBQ | Greek | Horseradish

WINGS & HOUSEMADE SAUCES

(8) Wings > \$17

Chef's Batch | Buffalo | Honey Mustard BBQ | Zesty Thai Chili 🛞

Black Garlic Teriyaki & Furikake +\$3 🛞

Mexi-Cali (Chili Lime, Queso Fresco, Green Onions, Spicy Mayo, Pico) +\$3 🛞

SIGNATURE DISHES

Blackened Chicken Cajun Alfredo > Wood-Fired Chicken | Fettuccine | Broccoli | Cajun Cream Sauce \$22

Chicken Fried Chicken > Fried Chicken Breast | Pan Gravy | Whipped Yukon Gold Potatoes | Sauteed Green Beans & Onions **\$22**

Ol' Texas Short Rib > Braised Short Rib | Chimichurri New Potatoes | Choice of Side \$34 🛞

Wood-Fired Half Roasted Chicken > Wood-Fired Roasted Chicken | Chicken Demi-Glace | Arugula | Fire Roasted Vegetables \$30 (8)

Meatloaf Marsala > Whipped Potatoes | Beech Mushroom Marsala Gravy | Choice of Side \$28

Fresh Catch Choice of Two Sides *Market Price *Locally-Sourced 🔊

The Cut Choice of Two Sides *Market Price *Locally-Sourced, Hand-Cut 🔊



S Gluten-Friendly

WOOD-FIRED FLATTIES

"Flattie" (n) Delicious Wood-Fired Dough with Assortment of Toppings; Something in the Middle of a Pizza and a Flatbread. (15-20 Minutes, Baked to Order)

Savannah Heat > Pepperoni | Pink Sauce | 5-Cheese | Parmesan | Chili Oil | Pepper Flakes \$18 Cheezy Cheese > Pink Sauce | 5-Cheese | Parmesan \$16

Steak & Arugula > Steak Tips | Gorgonzola | 5-Cheese | Pickled Red Onions | Arugula | Blue Cheese Dressing \$18 >>>

Little Bit of Everything > Pepperoni | Pink Sauce | 5-Cheese | Black Olives | Onions | Spinach | Tomatoes | Roasted Red Bell Peppers \$18

HANDHELDS

Big Mike's Special > Double SmashBurger | Grilled Sweet Onions | Potato Bun | American Cheese | Bacon | Pickles | LTO | Secret Sauce (Pour Over the Top!) | House Fries **\$19 *Sub. Beef for Veggie Burger**

The OBK > Double SmashBurger | Potato Bun | Gouda Pimento Cheese | Bacon Jam | House Fries \$19 *Sub. Beef for Veggie Burger >>

Blackened Chicken Sandwich > Grilled Blackened Chicken | Potato Bun | Guacamole | Tomatoes | LTO | House Fries \$17

Savannah Cheese Steak > Shaved Ribeye Steak | Habanero Pepper Jack Cheese | Grilled Onions | Horseradish Sauce | House Fries \$18

A LA CARTE SIDES *All sides gluten-friendly (18)

House Fries \$5 | Rosemary Fries \$5 | Truffle Fries \$6 *Add a Side of Bacon Aioli \$3 Yukon Whipped Potatoes \$5 Brussels Sprouts \$6 Haricot Green Beans \$6 Chimichurri New Potatoes \$7 Fire Roasted Vegetables \$7 Black Beans & Rice \$7 Side Garden or Caesar Salad \$7

> CHEF'S ROTATING SPECIALS

Ask Server for Chef's Rotating Specials

DESSERT

Ask Server for Chef's Rotating Housemade Dessert



S Gluten-Friendly

STARTERS

Fried Oysters > Cornmeal Fried Oysters | Tarragon Remoulade \$17 🐲

Southern Tea Party > Grilled Pimento Cheese | Cucumber | Pepper Jam \$10

Brussels Sprouts > Crispy Bacon Aioli Brussels \$12 (18)

Hot Mess Cheese Fries > Crinkle Fries | Fried Chicken | Feathered Cheese | Applewood Bacon | Peppered Gravy | Chives \$15

Pig Candy > Sweet & Spicy Candied Slab Bacon (5 pieces) \$12 🛞

BRUNCH

Breakfast Bagel > Bacon, Egg, & Cheese | Everything Bagel | Tots \$16

Avocado Tower & Greens > House Bread | Avo Smash | Tomatoes | Sunny-Side Eggs | Blackened Shrimp | Salad Greens \$18

Blue Plate Breakfast > Two Bacon Slices | Two Sausage Links | Two Eggs | Flat Jack or French Toast | Tots \$17

Our French Toast > House Parker Bread | Whipped Cream | Powdered Sugar | Honey Nut Bunches of Oats \$17

Old School Breakfast > Thick-Cut Fried Bologna | Eggs-to-Order | Choice of Side \$17 (18)

Funnel Cake Fried Chicken > Funnel Cake Fried Chicken Tenders | Choice of Side \$17

Mama's Tacos > (4 Tacos) Scrambled Eggs | Chorizo | Black Bean | Onions | Pepper | Avocado | Pop's Salsa \$16

Blackened Chicken Sandwich > Grilled Blackened Chicken | Potato Bun | Guacamole | LTO | House Fries \$17

Big Mike's Special > Double SmashBurger | Grilled Sweet Onions | Potato Bun | American Cheese | Bacon | Pickles | LTO | Secret Sauce (Pour Over the Top!) | House Fries **\$19 *Sub. Beef for Veggie Burger**

Lowcountry Shrimp & Grits > Shrimp | Creamy Cheesy Grits | Smoked Sausage | Lowcountry Sauce \$18 Chicken Fried Chicken > Fried Chicken Breast | Pan Gravy | Whipped Yukon Gold Potatoes | Sauteed Green Beans & Onions \$22

Chimichurri Steak & Eggs > Flank Steak | Two Sunny-Side Eggs | House Fries \$18 🔊

SALADS, SOUPS, WRAPS

*Make Any Salad a Wrap | Served with House Fries +\$3

OH-36 SteakHouse Salad > Flank Steak Tips | Mixed Greens | Slaw | Blistered Tomatoes | Onion Petals | Gorgonzola | Horseradish Dressing \$22 *Sub. Steak for Chicken, Local Shrimp +\$2, Fish +\$2

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Cold-Smoked Caesar Salad > **Smoked Table-Side* | Blackened Chicken | Baby Romaine | Asiago | Tomatoes | Bacon | Croutons | White Anchovies | Spicy Caesar Dressing \$18 ***Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2** (8)

Soup & Sandwich Combo > Chef's Roasted Red Pepper Tomato Soup with Parsley Oil | Parmesan | Diced Tomatoes & Habanero Pepper Jack Grilled Cheese Sandwich \$17

HOUSEMADE DRESSINGS

Ranch | Gorgonzola Blue Cheese | Spicy Caesar Balsamic Vinaigrette | Honey Mustard BBQ | Greek | Horseradish



S Gluten-Friendly

WINGS & HOUSEMADE SAUCES (8) Wings > \$17 Chef's Batch | Buffalo | Honey Mustard BBQ | Zesty Thai Chili Black Garlic Teriyaki & Furikake +\$3 Mexi-Cali (Chili Lime, Queso Fresco, Green Onions, Spicy Mayo, Pico) +\$3

A LA CARTE SIDES

Two Eggs \$5 Bacon \$6 Sausage Links (2) \$6 House Toast \$4 Flat Jacks (2) \$5 Tots \$5 Cheesy Grits \$5 Sliced Tomatoes \$3 Fresh Fruit \$4 Sliced Avocado \$4

BLOODY MARY BAR

THE WHOLE HOUSE OAK 36 BLOODY MARY > Made with NOLA Trinity Vodka (Infused with Real Sweet Onions, Celery, Green Bell Peppers) | House Bloody Mary Mix | Fried Chicken Finger | Blackened Shrimp | Bacon | Pickled Veggies | Pickle Spear | Celery | Green Olives | Tajin Rim **\$20** *Option to Make it Spicy!

GREEN GAIA BLOODY MARY > Gin or Vodka | House Green Gaia Mix | Lime \$15

MIMOSA KIT

Bottle of Champagne Carafe Orange Juice \$25



