

DINNER MENU

SMALLS

- Collard Dip** > Creamy Collard Greens, Bacon, Cheese Blend, Fresh Baked Flatbread **\$13**
- Fried Halloumi** > Halloumi Cheese, Banana Peppers, Calabrian Chili Aioli, Herbs **\$15** 
- 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, Chef's Pick **\$17 (8 Wings or 4 Tenders)**
- Meatballs** > Marinara, Parmesan, Basil, House Bread **\$18**
- House Bread** > Fresh Baked Bread, Herb Butter **\$7**
- House Fries** > Tossed in Malt Vinegar Powder, Garlic Aioli **\$8**
*****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, Crispy Chickpeas, Yogurt Tahini Dressing **\$17** *Sub. **Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2**

HOUSEMADE DRESSINGS

Ranch | Blue Cheese | Smokey Blue Cheese | Caesar | Yogurt Tahini
 Balsamic Vinaigrette | Citrus 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 Burger** > Beef or Veggie Patty (7oz), Palmetto Cheese, Bacon, Honey Mustard BBQ Sauce, Brioche Bun **\$22**
- The OAK Burger** > Beef or Veggie Patty (7oz), Cheddar, L.T.O., Dijonaise, Brioche Bun **\$20**
- Savannah Cheese Steak** > Shaved Beef, Onion, Banana Pepper, Beer 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**

DINNER MENU

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, Preserved Lemon **\$19**

Cheese > Marinara, Cheese Blend, Garlic Herb Oil **\$15** *Additional Toppings +\$2

MAINS

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

Pan Roasted Chicken > Chicken Breast, Dill Spaetzle, Apple Slaw, Chicken Jus **\$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**

Swordfish Schnitzel > Breaded Swordfish, Potato Salad, Arugula Salad, Citrus Vinaigrette, Caper Aioli **\$31**

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

Market Cut > Seasonal Vegetables, Gratin Potatoes, Bordelaise **MP**

Market Catch > Parsnip Puree, Brocolini, Beurre Blanc **\$35**

SIGNATURE SIDES

Fried Brussels > \$6

Spaetzle > \$6

Charred Okra > \$6

Seasonal Vegetables > \$6

Gratin Potatoes > \$6

SIDES

Fries > \$6

Half Farm Salad > \$9

Caesar Salad > \$7

ASK ABOUT CHEF'S HOUSE-MADE
DESSERT OPTIONS!