

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, Black Garlic Aioli, Burrata Cheese **\$16**
- Smoked Fish Dip** > Creamy House Smoked Fish Dip, Chives, Hand Cut Potato Chips **\$14**
- Hummus** > Chickpea & Butterbean Hummus, Pickled Vegetables, Fresh Baked Flatbread **\$12**
- Wings** > Lemon Pepper, Buffalo, Thai Chili, Chef's Pick **\$17**
- Sweet Potato Bread** > Savory Sweet Potato Monkey Bread, Miso Molasses Butter **\$11**
- House Fries** > Tossed in Malt Vinegar Powder, Black Garlic Aioli **\$8**

SALADS

- Cobb Salad** > Romaine, Soft Boiled Egg, Bacon, Tomatoes, Onion, Focaccia Croutons, Smokey Blue Cheese Dressing **\$22**
- Smoked Caesar** > Baby Romaine, Tomatoes, Cucumbers, Asiago Cheese, Parmesan Crisps, Caesar Dressing **\$17** *Add Anchovy \$2
- Farm Salad** > Seasonal Lettuces, Radish, Butter Beans, Cardamom Citrus Vinaigrette **\$16**
- The Beet** > Roasted Beets & Baby Carrots, Pickled Strawberries, Candied Papitas, Smoked Yogurt, Goat Chèvre Cheese, Pea Tendrils **\$18**

HANDHELDS

SERVED WITH PICKLE & CHIPS. ADD FRIES OR SALAD +\$2

Rotating Soup & Sammy of the Week

Rotating Burger of The Week

The OAK Burger > Beef Patty (8oz), Cheddar, L.T.O., Dijonaise, Brioche Bun **\$22** *Option to substitute for house-made veggie patty

Savannah Cheese Steak > Shaved Beef, Onions, Banana Peppers, Beer Cheese, Hoagie Roll **\$19**

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

DINNER MENU

WOOD-FIRED PIZZAS 13"

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

Farm > Goat Cheese, Butterbeans, Local Mushrooms, Pea Tendrils, Preserved Lemon Crisp **\$19**

Cheese Stuffed > White Sauce, House Cheese Blend **\$16**

MAINS

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

Pan Roasted Chicken > Chicken Breast, Dill Spaetzle, Apple Slaw, Chicken Jus **\$23**

Porchetta > Crispy Pork Belly, Farro, Shaved Brussels, Charred Okra, Pickled Serrano, Salsa Verde **\$24**

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

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

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

Market Catch > Local Beans Salad, Herbs, Dill Caper Aioli **MP**

SIDES

Fries > \$6

Charred Okra > \$6

Half Farm Salad > \$9

Fried Brussel Sprouts > \$6

House Potato Chips > \$6

Spaetzle > \$6

Bean Salad > \$6

ASK ABOUT CHEF'S HOUSE-MADE
DESSERT OPTIONS!