

STARTERS

- ☉ **Carolina BBQ Pork Cheese Fries** Queso | Sweet Heat Vinegar | Crinkle Fries **\$15**
- ☉ **Fried Oysters** Fresh Oysters | Yellow Corn Meal | Tarragon Remoulade **\$17**
- ☉ **Brussels Sprouts** Brussels | Bacon Aioli **\$12**
- Pickle Chips** Pickles | Spicy Ranch Sauce **\$9**
- Gouda Pimento Cheese** Grilled House Bread | Pepper Jam **\$10**
- Mac + Cheese Bites** Macaroni Balls | Bourbon Honey Mustard BBQ Sauce **\$12**
- ☉ **House Hot Wings** House Hot Sauce | Buffalo | Bourbon Honey Mustard BBQ | Chili Lime | Lemon Pepper **\$15** ***Add Fries +\$4**
- ☉ **Mexi-Cali Street Style Wings** Chili Lime | Queso Fresco | Green Onions | Spicy Mayo | Diced Tomatoes | Onions **\$18**

SALADS & BOWLS

- ☉ **Balsamic Chicken & Arugula Salad** Goat Cheese | Granny Smith Apples | Sweet Onions | Walnuts **\$17** ***Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2**
 - ☉ **The Italian** Green Mix | Blackened Chicken | Salami | Pepperoni | Tomatoes | Cucumbers | Kalamata Olives | Feta | Red Onions | Pepperoncini **\$17** ***Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2**
 - ☉ **Cold-Smoked Kale Caesar** Blackened Chicken | Grated Asiago | Tomatoes | Bacon | Croutons | White Anchovies | Spicy Caesar Dressing **\$17** ***Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2**
 - ☉ **The O-36** Chop Salad | Brussels Slaw | Ham | Turkey | Bacon | Egg | Gorgonzola Blue Cheese Crumbles | Tomatoes | Avocado | Banana Peppers | Spicy Ranch Dressing **\$17**
- Make Any Salad a Sandwich Wrap | Served with House Fries **\$17**
- ☉ **Black Bean Bowl** Cracked Rice | Queso Fresco | Black Beans | Pico | Avocado | Sour Cream **\$15** ***Add Chicken +\$5, Steak +\$5, Local Shrimp +\$7, Fish +\$7**
 - Tapenade Penne Salad** Penne Pasta | House Tapenade | English Cucumbers | Tomatoes | Pickled Red Onions | Olive Oil & Vinegar | Spinach | Basil **\$15** ***Add Chicken +\$5, Steak +\$5, Local Shrimp +\$7, Fish +\$7**

Housemade Dressings

Ranch | Spicy Ranch | Gorgonzola Blue Cheese | Caesar
Balsamic Vinegar | Greek

MAINS

- Shrimp Scampi Radiatori** Local Shrimp | Garlic | Lemon | Herb Butter **\$18**
- Braised Pork Belly** Collard Greens | Sticky Rice | Green Onion | Thai Chili | Carrots | Onions | Jalapeños | Eel Sauce **\$28**
- Chicken Florentine** Penne Pasta | Chicken | Spinach | Cream Sauce | Tomato | Onions Garlic **\$22**
- Meatloaf Marsala** Whipped Yukon Gold Potatoes | Collard Greens | Shiitake Mushrooms **\$25**
- Chicken Fried Chicken** Pan Gravy | Whipped Yukon Gold Potatoes | Sauteed Green Beans & Onions **\$22**
- Fresh Catch** Choice of Two Sides ***Market Price** ***Locally-Sourced**
- The Cut** Choice of Two Sides ***Market Price** ***Hand-Cut, Hunter Cattle Co.**
Add shrimp, fish, steak or chicken to any mains!

☉ Gluten-Friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity added to parties of SIX people or more.



WOOD-FIRED

BYO Flatbread Five Cheese Blend | Choice of Marinara, Alfredo, or Extra Virgin Olive Oil \$15

Olives, Spinach, Basil, Onions, Garlic, Mushrooms **\$0.35/each**

Toppings Pepperoni, Salami, Balsamic Glaze, Asiago Cheese, Blue Cheese Crumbles, Goat Cheese **\$0.50/each**

Chicken +\$5, Steak +\$5, Local Shrimp +\$7, Fish +\$7

HANDHELDS

Nashville Hot Fried Chicken Toasted Steamed Bun | Sriracha Slaw | Tomatoes | Pickles | Crinkle Fries \$17

The Merica' Double Smash Beef Patty | Sweet Onion | Pickle | Ketchup | Mustard | American Cheese | Bacon | Crinkle Fries \$18

The OBK Double Smash Beef Patty | Gouda Pimento Cheese | Bacon Jam | Crinkle Fries \$19

Carolina BBQ Sandwich Sweet Heat Vinegar | Fancy Slaw | House Fries \$18

A LA CARTE SIDES

Crinkle Fries \$5

Yukon Whipped Potatoes \$5

Brussels Sprouts \$6

Haricot Green Beans \$6

Collard Greens \$6

Caesar Kale Salad \$7

Side Chopped Salad \$7

CHILDREN'S MENU *12 YEARS & UNDER

Cheesy Flatbread \$8 *Add Bacon \$1, Chicken +\$2, Steak +\$3

Chicken Tenders Grilled or Fried | Choice of Side \$9

🍴 Steak Tips Grilled Steak | Choice of Side \$12

Penne Pasta Pasta | Marinara Sauce \$8

ask your server

* FULL BAR MENU

* CHEF'S SWEET TREAT OF THE WEEK

* NEW SPECIALS



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brunchy-lunch

STARTERS

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- Gouda Pimento Cheese** Grilled House Bread | Pepper Jam \$10
- 🌿 **Fried Oysters** Fresh Oysters | Yellow Corn Meal | Tarragon Remoulade \$17
- 🌿 **House Hot Wings** House Hot Sauce | Buffalo | Bourbon Honey Mustard BBQ | Chili Lime | Lemon Pepper \$15 *Add Fries +\$4

SALADS

- 🌿 **Balsamic Chicken & Arugula Salad** Goat Cheese | Granny Smith Apples | Sweet Onions | Walnuts \$17 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2
- 🌿 **The Italian** Green Mix | Blackened Chicken | Salami | Pepperoni | Tomatoes | Cucumbers | Kalamata Olives | Feta | Red Onions | Pepperoncini \$17 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2
- 🌿 **Cold-Smoked Kale Caesar** Blackened Chicken | Grated Asiago | Tomatoes | Bacon | Croutons | White Anchovies | Spicy Caesar Dressing \$17 *Sub. Chicken for Local Shrimp +\$2, Fish +\$4, Steak +\$2

Make Any Salad a Sandwich Wrap | Served with House Fries \$17

BRUNCH

- Avocado Tower & Greens** House Bread | Avo Smash | Tomatoes | Sunny-Side Eggs | Blackened Shrimp | Salad Greens \$17
- Bananas Fosters French Toast** House Parker Bread | Honey Nut Bunches of Oats \$15
- Southern Chicken & Waffles** Hand-Breaded Fried Chicken | Waffles | Honey-Butter Sauce or Maple Syrup \$22
- 🌿 **Huevos Rancheros** Black Beans | Crispy Corn Tortillas | Fried Eggs | House Salsa | Jalapeños \$16
- 🌿 **Breakfast Sink Scramble** Scrambled Eggs | Bacon | Onion | Cheese | Tots | Hot Sauce \$16
 - 🌿 **Veggie Sink Scramble** Eggs (Optional), Black Beans, Onion, Spinach, Mushrooms, Onions, Tots \$15
- Chimichurri Steak Frites** Two Sunny-Side Eggs | House Fries \$18
- Blue Plate Breakfast** Two Bacon Slices | Two Sausage Links | Two Eggs | Waffle or French Toast | Tots \$17
- Bacon, Egg & Cheese** Honey Butter Biscuit | Tots \$15
- Nashville Hot Chicken Biscuit** Fried Chicken | Honey Butter Biscuit | Tots \$17
- Texas Breakfast Burrito** Refried Black Beans | Scrambled Eggs | Bacon | Onions | Peppers | Avocado | Fried Cheese | Flour Tortilla \$17

SIGNATURE DISHES

- The Merica'** Double Smash Beef Patty | Sweet Onion | Pickle | Ketchup | Mustard | American Cheese | Bacon | Crinkle Fries \$18
- Shrimp & Chorizo** Creamy Gouda Grits | Lowcountry Sauce \$18
- Chicken Fried Chicken** Pan Gravy | Whipped Yukon Gold Potatoes | Sauteed Green Beans & Onions \$22



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À LA CARTE

- | | | |
|--------------------------------|---------------------------|--------------------|
| Gouda Grits \$5 | Crinkle Fries \$5 | Bacon \$6 |
| Honey Butter Biscuit \$4 | Sliced Tomatoes \$3 | Sausage \$6 |
| House Toast \$4 | Sliced Apples \$4 | Two Eggs \$5 |
| Tots \$5 | Sliced Avocado \$4 | |

CHILDREN'S MENU
*12 YEARS & UNDER

- The Mini One Bacon Slice | One Sausage | One Egg | Tots \$10
 Egg & Cheese Biscuit Honey Butter Biscuit | Tots \$8
 Waffle & Bacon Maple Syrup \$8
 Chicken Fingers Grilled or Fried | Crinkle Fries \$9

brunch-bar

ask for full bar menu

THE WHOLE HOUSE OAK 36 BLOODY MARY \$20

- *NOLA Trinity Vodka Infused with Real Sweet Onions, Celery, Green Bell Peppers
- *Charleston Bloody Mary Mix
- *Loaded with Blackened Shrimp, Smoked Bacon, Pickled Veggies, Pickle Spear, Celery, Stuffed Olives, Tajin Rim

\$5 WINE & CRAFT DRAFT

- Rosé All Day 'Grapefruit Spritz' (Languedoc, France) Organic, gluten-free, bubbly grapefruit rosé. Low sugar & calories \$5 BTG
- Anfitrião Vinho Verde (Minho, Portugal) Light, airy effervescence white wine \$5 BTG
- SPN Spanish Red Blend (Vina de La Tierra de Castilla, Spain) Bright cherry with ripe red fruits, pepper, and hints of green tea \$5 BTG
- Bellino Prosecco (Veneto, Italy) A soft, dry sparkling white wine \$5 BTG
- Rotating Craft Draft Beer on Special \$5 *Ask Server for Selections

BRUNCH COCKTAILS

- Irish Coffee *Savannah Coffee Roasters \$9
- Bubbly Gin Spritz \$10 *Castle & Key Dry Gin
- Classic Mimosa\$9 *Rotating Brut, France
- Beermosa \$9 *Allagash White
- Aperol Spritz \$10 *Bellino Prosecco
- Moscow Mule \$10 *Cock'n Bull Ginger Beer
- Housemade Sangria \$10 *Spanish Red Blend

MIMOSA KIT \$25

- Bottle of Champagne (Brut, France) and Fresh Orange Juice
- Served Chilled, Table-Side





happy hour

monday-friday, 4-7pm

Rosé All Day 'Grapefruit Spritz' (Languedoc, France) Organic, gluten-free, bubbly rosé with all-natural grapefruit. Low sugar & calories **\$5 BTG**

Anfiteirão Vinho Verde (Minho, Portugal) Light, airy white with slight effervescence **\$5 BTG**

SPN Spanish Red Blend (Vina de La Tierra de Castilla, Spain) Bright cherry with ripe red fruits, pepper, and hints of green tea **\$5 BTG**

Bubbles. Rotating Option \$5 BTG

All Craft Beers on Draft \$5

Well Drinks \$4

happy hour snacks

Pickle Chips | Spicy Ranch Sauce \$5

Gouda Pimento Dip | Grilled House Bread..... \$5

Tapenade | Grilled House Bread \$5

Oak Dawg 'Chicago-Style' | Fries \$5

Cajun Popcorn \$5

WINTER WONDERLAND COCKTAILS

ALLSPICE ESPRESSO MARTINI \$12

Vodka | Allspice Dram | Caffè Borghetti | Cold Brew

SWEATER WEATHER \$12

Spiced Rum | Rye Whiskey | Crème de Cacao | Grapefruit | Lime | Cinnamon | Maple

DRUNKEN BOURBON EGGNOG..... \$12

Four Roses Bourbon | Cream | Egg | Demerara

DEAD RED SANGRIA \$12

Spanish Red Blend | Brandy | Demerara | Apple | Orange

OATMEAL COOKIE.... \$12

Frangelico | Baileys | Coffee | Cream | Cinnamon

PINK LADY \$12

Gin | Applejack | Lemon | Grenadine | Egg White

APEROL CIDER SPRITZ..... \$12

Aperol | Apple Cider | Club Soda | Prosecco | Cinnamon

BAD SANTA..... \$12

Rum | Brandy | Bénédictine | Sweet Vermouth

APPLE PIE OLD FASHIONED \$12

Rittenhouse Rye Whiskey | Chartreuse | Berentzen Apple | Toasted Cinnamon

NEW YEAR, NEW YOU MARTINI \$12

Pear Vodka | St-Germain Elderflower | Lemon | Simple

JINGLE JUICE... \$12

Suntory Whiskey | Ginger Beer | Cranberry | Lime

Two Tides (Rotating, *Draft)\$7

Anderson Valley Framboise Rose (Gose, *Draft) \$7

Creature Comforts Classic City (Lager, *Draft) \$6

Parish Brewing (Rotating, *Draft)..... \$7

Bell's Two Hearted Ale (IPA, *Draft) \$7

Allagash Brewing White (Belgian-Wheat, *Draft) \$7

Creature Comforts Tropicália (Juicy IPA, *Draft) \$7

Three Taverns Bright Day Coming (Hazy IPA, *Draft) \$7

Golden Road Mango Cart (Wheat Ale, *Can) \$6

Scofflaw Basement (IPA, *Can) \$6

Hard Cider (Rotating, *Can) \$6

DOMESTICS & IMPORTS

Corona \$6

Miller Lite \$5

Stella Artois \$6

Guinness \$6

Michelob Ultra \$5

Bud Light \$5

SELTZERS

High Noon (Vodka Seltzer) \$6

Long Drink (Gin Seltzer) \$6

ROSÉ & WHITE WINES

Eden Mediterranée Rosé (France) Delicate and subtle aromas of citrus fruits, small red fruits and almonds **\$10 BTG, \$36 BTB**

Rosé All Day 'Grapefruit Spritz' (Languedoc, France) Organic, gluten-free, bubbly rosé with all-natural grapefruit. Low sugar & calories **\$7 BTG, \$24 BTB**

Bellino Prosecco (Veneto, Italy) **A soft, dry sparkling white wine. Light and fruity with a round, full finish** **\$8 BTG, \$28 BTB**

Anfiteirão Vinho Verde (Minho, Portugal) Light, airy white with slight effervescence **\$7 BTG, \$24 BTB**

Vento di Mare Pinot Grigio (Sicily, Italy) Organic with notes of pears, citrus fruits, and delivers fragrant, fruity finish **\$8 BTG, \$28 BTB**

Mt. Beautiful, Sauvignon Blanc (Marlborough, New Zealand) Beautiful, kiwifruit and rock melon flavors with a lovely lemon zest and refreshing acidity **\$10 BTG, \$36 BTB**

Submission Chardonnay (Central Coast, California) Orange citrus and fresh grapefruit, with touches of peach blossom and toasted almond **\$10 BTG, \$36 BTB**

RED WINES

SPN Spanish Red Blend (Vina de La Tierra de Castilla, Spain) Bright cherry with ripe red fruits, pepper, and hints of green tea **\$7 BTG, \$25 BTB**

Ryan Patrick Redhead Red (Columbia Valley, Washington) Approachable blend with rich and ripe cherry, blackberry, black raspberry, jammy notes, & slight strawberry **\$9 BTG, \$34 BTB**

Tassajara Pinot Noir (Monterey, California) Smoky, dark plum, sagebrush and salt-and-pepper on the nose; roasted cherry and berry on the palate **\$10 BTG, \$36 BTB**

Oak Farm Cabernet Sauvignon (California) Full bodied with complex aromas of black currant, cedar, and vanilla **\$10 BTG, \$36 BTB**

premium spirits

BOURBON & WHISKEY

Angel's Envy | Basil Hayden | Benriach Original | Blade & Bow | Blanton's | Blue Note Juke Joint | Buffalo Trace | Bulleit | Bulleit 95 | Bulleit Rye | Colonel E.H. Taylor | Crown Royal | Elijah Craig | Hillrock | I.W. Harper | I.W. Harper 15-Year | Jack Daniel's | Jefferson's | Jim Beam | Joseph Magnus | Maker's Mark | Noah's Mill | Old Forester | Old Forester Rye | The Irishman | W.L. Weller | WhistlePig 10-Year Rye | WhistlePig FarmStock Rye | WhistlePig Old World Rye | WhistlePig Piggy Back | Widow Jane Lucky Thirteen | Willett | Woodford Reserve | Woodford Rye

TEQUILA

Casa Noble Añejo | Casamigos Blanco | Clase Azul Tequila Plata | Don Julio 1942 Añejo | Don Julio Blanco | El Salto Mezcal | G4 Reposado | Herradura Legend Anejo | Patron Anejo Sherry Cask Aged | Patron Silver | Teremana Reposado | Teremana Silver

GIN

Bombay Dry | Castle & Key Roots of Ruin Dry | Conniption Kinship | Fords London Dry | Gin Lane 1751 Dry | Gin Lane 1751 Royal | Gray Whale | Hayman's Old Tom | Hendrick's | Tanqueray Dry

VODKA

Burnt Church | Burnt Church Pear | Grey Goose | Castle & Key Sacred Spring | Savannah Vodka | Stolichnaya | Titos | Trinity

RUM

Bacardi | Coconut Cartel | Cruzan Aged Light Rum | Cruzan Black Strap Rum | Lemon Hart 151 | Lemon Hart 1804 | Trois Rivières

