

## 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

DAILY SPECIALS



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# brunchy-lunch

## STARTERS

- 🌿 **Brussels Sprouts** ..... Brussels | Bacon Aioli \$12
- 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

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

FEATURED FROM THE BAR

- Rosé All Day 'Spritz' (France) Organic, gluten-free, bubbly rosé. Rotating Grapefruit & Watermelon flavors. Low sugar & calories \$8 BTG, \$27 Bottle
- Bellino Prosecco (Italy) Soft, dry sparkling white wine with a round, full finish ..... \$8 BTG, \$27 Bottle
- Anfiteirão Vinho Verde (Portugal) Light, airy white with slight effervescence \$8 BTG, \$27 Bottle
- The Magnolia..... Blanco Tequila | St-Germain | Lemon | Rose Water | Strawberry | Prosecco ..... \$13
- Pomegranate Blossom ..... Gin | Pomegranate | Club Soda | Lime ..... \$12
- Espresso Martini ..... Vodka | Caffè Borghetti | Cold Brew | Nutmeg ..... \$12

MIMOSA KIT \$25

Mimosa Kit | Bottle of Champagne (Brut, France) with Fresh Orange Juice. Served Chilled, Table-Side.

ask for full bar menu & any new  
brunch specials



# happy hour

monday-friday, 4-7pm

## from the bar

Rosé All Day 'Spritz' Rotating Grapefruit & Watermelon (France) ..... \$5 BTG, \$18 Bottle

Anfitrião Vinho Verde (Portugal) ..... \$5 BTG, \$18 Bottle

SPN Spanish Red Blend (Spain) ..... \$5 BTG, \$18 Bottle

Bubbles (Rotating) ..... \$5 BTG, \$18 Bottle

Craft Draft Beer ..... \$5

Well Drinks ..... \$5

## from the kitchen

Jalapeño Ranch Sliders | Cheese | Bacon Ranch ..... \$8

Jalapeño Cheddar Sausage Link | Whole Grain Dijon Mustard | Fries ..... \$8

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

Tapenade | Grilled House Bread ..... \$5

A Walking Taco | Cool Ranch Doritos | Taco Beef | Lettuce | Cheese | Tomatoes | Sour Cream  
\*Served in a bag! ..... \$8

Cajun Popcorn ..... \$5

## spring craft cocktails

THE-36 OLD FASHIONED ..... \$13

Rittenhouse Rye Whiskey | Angostura | Orange | Maraschino Cherry .....+\$2 for Smoked

BURNT CHURCH PEAR MARTINI ..... \$12

Pear Vodka | St-Germain Elderflower | Lemon | Simple

PINK LADY ..... \$12

Gin | Applejack | Lemon | Grenadine | Egg White

STRAWBERRY RUM MULE .... \$12

Rum | Falernum | Strawberry | Lime | Ginger Beer

THE LAST WORD..... \$13

Gin | Green Chartreuse | Maraschino | Lime | Maraschino Cherry

POMEGRANATE BLOSSOM ..... \$12

Gin | Pomegranate | Club Soda | Lime

THE MAGNOLIA ..... \$13

Blanco Tequila | St-Germain | Lemon | Rose Water | Strawberry | Prosecco

HONEY ROSE MARGARITA ..... \$12

Blanco Tequila | Cointreau | Honey | Rose Water | Lemon

GREENPOINT ..... \$13

Rittenhouse Rye Whiskey | Yellow Chartreuse | Sweet Vermouth | Angostura | Orange

ESPRESSO MARTINI ..... \$12

Vodka | Caffè Borghetti | Cold Brew | Nutmeg

## craft beer

Abita Purple Haze (Lager, \*Draft)..... \$7

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

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

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

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

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

Monday Night Dr. Robot (Sour, \*Draft) .... \$7

Three Taverns (Rotating, \*Draft) ..... \$7

Two Tides (Rotating, \*Draft) .....\$7

Hard Cider (Rotating, \*Can) ..... \$6

## seltzers

High Noon (Vodka Seltzer) ..... \$6

Long Drink (Gin Seltzer) ..... \$6

## domestics & imports

Sweetwater 420 ..... \$6

Corona ..... \$6

Miller Lite ..... \$5

Stella Artois ..... \$6

Guinness ..... \$6

Michelob Ultra ..... \$5

Bud Light ..... \$5



*rose & white wines*

**Eden Mediterranée Rosé** (France) Delicate citrus fruits, ripe red fruits and almonds ..... \$10 BTG, \$35 Bottle

**Rosé All Day 'Spritz'** (France) Organic, gluten-free, bubbly rosé. Rotating Grapefruit & Watermelon flavors. Low sugar & calories **\$8 BTG, \$27 Bottle**

**Bellino Prosecco** (Italy) Soft, dry sparkling white wine with a round, full finish ..... **\$8 BTG, \$27 Bottle**

**Anfiteirão Vinho Verde** (Portugal) Light, airy white with slight effervescence **\$8 BTG, \$27 Bottle**

**Vento di Mare Pinot Grigio** (Italy) Organic with notes of pears, citrus fruits, and fragrant, fruity finish **\$9 BTG, \$31 Bottle**

**Mt. Beautiful, Sauvignon Blanc** (New Zealand) Beautiful, kiwifruit and rock melon flavors with a lovely lemon zest and refreshing acidity ..... **\$11 BTG, \$39 Bottle**

**Submission Chardonnay** (California) Orange citrus and fresh grapefruit, with touches of peach blossom and toasted almond ..... **\$10 BTG, \$35 Bottle**

*red wines*

**SPN Spanish Red Blend** (Spain) Bright cherry with ripe red fruits, pepper, and hints of green tea **\$8 BTG, \$27 BTB**

**Ryan Patrick Redhead Red** (Washington) Approachable blend with rich and ripe cherry, blackberry, black raspberry, jammy notes, & slight strawberry ..... **\$9 BTG, \$31 BTB**

**Tassajara Pinot Noir** (California) Smoky, dark plum, sagebrush and salt-and-pepper on the nose; roasted cherry and berry on the palate ..... **\$10 BTG, \$35 BTB**

**Oak Farm Cabernet Sauvignon** (California) Full bodied with complex aromas of black currant, cedar, and vanilla ..... **\$10 BTG, \$35 BTB**

**premium spirits**

BOURBON & WHISKEY

Angel's Envy | Basil Hayden | Benriach Original | Blanton's | Blue Note Juke Joint | Buffalo Trace | Bulleit | Bulleit Rye | Colonel E.H. Taylor | Crown Royal | Elijah Craig | I.W. Harper | I.W. Harper 15-Year | Jack Daniel's | Jack Daniel's Gentleman Jack | Jack Daniel's Single Barrel | Jefferson's Ocean | Jim Beam | Joseph Magnus | Knob Creek | Knob Creek Rye | Maker's Mark | Old Forester | Old Forester Rye | Old Forester 1920 | Southern Comfort | 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

Casamigos Blanco | Chamucos Blanco | Chamucos Repo | Clase Azul Tequila Plata | Don Julio 1942 Añejo | Don Julio Blanco | El Tequileno Añejo Gran Reserva | El Tequileno Repo Gran Reserva | Herradura Legend Añejo | Herradura Blanco | Illegal Mezcal | Mezcal Amaras Verde | Patron Añejo Sherry Cask Aged | Patron Silver

VODKA

Beattie's Potato Vodka | Burnt Church | Burnt Church Pear | Castle & Key Sacred Spring | Grey Goose | Kettle One | Old Fourth Distillery | Stolichnaya | Titos | Nola Trinity \*Spiced

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

RUM

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

