



STARTERS

- Tangy Thai Shrimp** > Fresh Fried Georgia-Florida Shrimp | Zesty Thai Chili | Tarragon Remoulade \$17
- Fried Artichokes** > Artichokes | Honey Whipped Feta Dip \$14
- Peel & Eat Shrimp** > Local Shrimp | Melted Butter | Magic Seasoning | Cocktail Sauce | Lemon \$17
- Ceviche** > Local Fish | Pico | Avocado | Tiger's Milk | Corn Tortillas **MP**
- Southern Tea Party** > Grilled Pimento Cheese | Cucumber | Pepper Jam \$10
- Brussels Sprouts** > Brussels | Bacon Aioli \$12
- Fried Cheese Log** > Macaroni | Home Cheese Sauce | Bourbon Honey Mustard BBQ \$12

WINGS & HOUSEMADE SAUCES \$16 (8) ADD FRIES +\$4

- >Chef's Hot Sauce | Buffalo | Bourbon Honey Mustard BBQ | Zesty Thai Chili
- >Black Garlic Teriyaki & Furikake +\$3
- >Mexi-Cali (Chili Lime, Queso Fresco, Green Onions, Spicy Mayo, Pico) +\$3

SALADS & BOWLS

- Cucumber & Watermelon Salad** > Poached Shrimp | Watermelon | Cucumber | Tomato | Tajín | Citrus | Chamoy | Sweet Onion | Cilantro | Feta \$18
- 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
- The OG** > Mixed Greens | Tomato | Cucumber | Feathered Cheese | Bacon | Shiitake Mushrooms | Pumpkin Seeds | Sweet Onions \$15 *Add Chicken +\$5, Steak +\$6, Local Shrimp +\$7, Fish +\$7
- Cold-Smoked Caesar** > *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

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

- Power Bowl** > Grilled Herb Chicken | Barley | Craisins | Apples | Celery | Kale | Sweet Potato | Pumpkin Seeds | Mint | Fennel | Honey | Citrus \$22
- Sweet Potato Black Bean Bowl** > Grilled Herb Chicken | Spanish Rice | Queso Fresco | Black Beans | Pico | Avocado | Sour Cream | Roasted Sweet Potatoes \$22

Housemade Dressings

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

SIGNATURE

- Chicken Florentine** > Wood-Fired Chicken | Penne Pasta | Spinach | Cream Sauce | Tomato | Onion | Garlic \$22
- Chicken Fried Chicken** > Fried Chicken Breast | Pan Gravy | Whipped Yukon Gold Potatoes | Sautéed Green Beans & Onions \$22
- Chimichurri Flank Steak** > Flank Steak | Chimichurri | Taki Dusted Street Corn Cup | Loaded Mac & Cheese Baked Potato \$28
- Pops BBQ Ribs** > Slab of Baby Back Ribs | Taki Dusted Street Corn Cup | Choice of Side \$33
- Tender Plate** > Traditional or Tossed Fried Chicken Tenders **One Side \$17, Two Sides \$22**
- Fresh Catch** Choice of Two Sides *Market Price *Locally-Sourced
- The Cut** Choice of Two Sides *Market Price *Locally-Sourced, Hand-Cut

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

"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)

Just Pepperoni > Pepperoni | Vodka Sauce | 5-Cheese | Parmesan \$18

Cheezy Cheese > Vodka Sauce | 5-Cheese | Parmesan \$16

Green Eggs & Ham > Country Ham | Wood-Fired Egg | Pesto | Arugula | 5-Cheese | Parmesan \$17

Cause Why Not? > Nashville Hot Chicken | Vodka Sauce | Pickles | 5-Cheese | Asiago Cheese \$22

HANDHELDS

Big Mike's Special > Triple SmashBurger | Potato Bun | American Cheese | Bacon | Pickles | LTO Setup | Secret Sauce (Pour Over the Top!) | House Fries \$20 *Sub. Beef for Veggie Burger

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

Fish Tacos > Blackened or Fried, Fish or Shrimp | Slaw | Firecracker Sauce | Pico | Feathered Cheese | Flour Tortillas \$4.50/Taco – OR – Two Tacos + Side \$14 *Sub. Flour for Corn Tortillas

Mayberry Special > Pan Fried Pork Tenderloin | Potato Bun | Slaw | Tomato | Chili | Sweet Onions | Whole Grain Dijonaise \$22

Nashville Chicken Sandwich > Fried Chicken Breast | Potato Bun | Sriracha Slaw | Tomatoes | Pickles | Franks Red Hots | House Fries \$17

A LA CARTE SIDES

House Fries > Rosemary or Smokey \$5, Truffle \$6 Add a Side of Bacon Aioli \$3

Yukon Whipped Potatoes > \$5

Brussels Sprouts > \$6

Haricot Green Beans > \$6

Collard Greens > \$6

Side Garden or Caesar Salad \$7

Street Corn Cup > \$7

Black Beans & Rice > \$7

Chili Cup (Beef Chili, Cheese, Red Onions) > \$8

DESSERT

Chef's Rotating Housemade Dessert, Ask Server for Details

DAILY SPECIALS


Chef's Rotating Daily Specials, Ask Server for Details

brunchy-lunch

STARTERS

Tangy Thai Shrimp > Fresh Fried Georgia-Florida Shrimp | Zesty Thai Chili | Tarragon Remoulade \$17


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

Brussels Sprouts > Brussels | Bacon Aioli \$12 

WINGS & HOUSEMADE SAUCES \$16 (8) ADD FRIES +\$4

>Chef's Hot Sauce | Buffalo | Bourbon Honey Mustard BBQ | Zesty Thai Chili 

>Black Garlic Teriyaki & Furikake +\$3

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

BRUNCH

Avocado Tower & Greens > House Bread | Avo Smash | Tomatoes | Sunny-Side Eggs | Blackened Shrimp | Salad Greens \$17

Flambe French Toast > Flambe Fruit | House Parker Bread | Whipped Cream | Powdered Sugar | Honey Nut Bunches of Oats \$18


Cold-Smoked Salmon & Bagel > Cold-Smoked Salmon | Everything Bagel | Cream Cheese | Onions | Caper Berries | Dill \$16

Eggs Benny >Two Poached Eggs | Butter Biscuit | Country Ham | Hollandaise | Homestyle Tots \$19

Shrimp & Cheesy Grits > Shrimp | Creamy Cheesy Grits | Chorizo Lowcountry Sauce \$20 

Southern Boy Biscuit > Country Ham | Scrambled Eggs | Feathered Cheese | Butter Biscuit | Tots \$15

Cinnamon Roll & Fried Chicken > Chef's Cinnamon Roll | Fried Tender | Cream Cheese Frosting | Honey Hots \$17

Jalapeno Cheddar Sausage & Eggs > Jalapeno Cheddar Sausage | Three Fried Eggs | One  Side \$18

Gordo's Breakfast Burrito > Scrambled Eggs | Chorizo | Black Beans | Potato | Onions | Peppers | Avocado | Fried Cheese | Flour Tortilla \$17

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

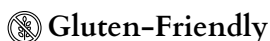
Blue Plate Breakfast > Two Bacon Slices | Two Sausage Links | Two Eggs | Flat Jack or French Toast | Tots \$17

Breakfast Sink Scramble > Scrambled Eggs | Bacon | Onion | Cheese | Tots | Hot Sauce \$16 
*Sub. Hot Sauce for Hollandaise +\$3

Veggie Sink Scramble > Eggs (Optional) | Black Beans | Onion | Spinach | Mushrooms | Tots 
| Hot Sauce \$15 *Sub. Hot Sauce for Hollandaise +\$3

Big Mike's Special > Triple SmashBurger | Potato Bun | American Cheese | Bacon | Pickles | LTO Setup | Secret Sauce (Pour Over the Top!) | House Fries \$20 *Sub. Beef for Veggie Burger

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



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.



brunchy-lunch

SALADS, BOWLS, WRAPS

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



The OG > Mixed Greens | Tomato | Cucumber | Feathered Cheese | Bacon | Shiitake Mushrooms | Pumpkin Seeds | Sweet Onions \$15 *Add Chicken +\$5, Steak +\$6, Local Shrimp +\$7, Fish +\$7



Cold-Smoked Caesar > *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



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

Housemade Dressings

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

A LA CARTE SIDES

Two Eggs \$5

House Toast \$4

Sliced Avocado \$4

Bacon \$6

Tots \$5

Flat Jacks (2) \$5

Sausage Links (2) \$6

Cheesy Grits \$5

Homestyle Tots \$7

Jalapeno Cheddar Link \$7

Sliced Tomatoes \$3

*Potatoes, Chorizo, Onions,
Peppers

Butter Biscuit \$4

Fresh Fruit \$4

House Fries > Rosemary or Smokey \$5, Truffle \$6 Add a Side of Bacon Aioli \$3

THE WHOLE HOUSE OAK 36

BLOODY MARY \$20

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

MIMOSA KIT \$25

Bottle of Champagne

Carafe Orange Juice

ASK FOR OUR FULL BAR MENU



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.



happy hour

MONDAY-FRIDAY 3-6 PM

\$5 glass of wine & sparkling

Rosé All Day 'Spritz' (France)
Anfritrão Vinho Verde (Portugal)
SPN Spanish Red Blend (Spain)
Bubbles (Rotating)

**or \$19 by the bottle*

\$5 snacks from the kitchen

Jalapeño Ranch Sliders
Jalapeño Cheddar Sausage Link
Grilled Pimento Cheese
Rosemary or Smokey House Fries & Aioli
Cajun Popcorn

*all craft beer on draft \$5
well drinks \$5*

CRAFT COCKTAILS

THE-36 OLD FASHIONED \$13

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

SUMMER SPRITZ \$12

Vodka | St-Germain Elderflower | Lemon | Simple | Prosecco

MANGO JALAPENO MOJITO \$13

Mango Chile White Rum | Jalapeno | Lime | Mint | Club Soda

STRAWBERRY BANANA COLADA \$13

Spiced Rum | Banana | Pineapple | Coconut | Strawberry | Topo Chico

WILDBERRY COCONUT TONIC \$12

Gin | Rhoot Man Wildberry Coconut Shrub | Lime | Simple

MATCHA MARGARITA \$13

Tequila | Matcha | Cointreau | Lime | Simple

BASIL CUCUMBER SPLASH \$12

Burnt Church Cucumber Vodka | Basil | Lemon | Simple

PASSIONFRUIT MEZCAL MULE \$12

Mezcal | Passionfruit | Lime | Ginger Beer

PEACH SWEET TEA \$13

Whiskey | Peach | Lemon | Sweet Tea | Simple

LADY LIBERTY SOUR \$13

Whiskey | Pinot Noir | Egg White | Lemon | Simple

CRAFT DRAFT

Creature Comforts Classic City (4.2% ABV, Lager) \$6

Creature Comforts Bigger Dreams (6.8% ABV, Hazy IPA) \$8

Three Taverns Lord Grey Sour Ale (5% ABV, Sour) \$8

Terrapin Watermelon Gose (4.3% ABV, Gose) \$7

Creature Comforts Tropicália (6.6% ABV, Juicy IPA) \$7

Pilsner Urquell (4.4% ABV, Pale Lager) \$7

Leinenkugel's Summer Shandy (4.2% ABV, Weiss) \$7

Allagash Brewing White (5.2% ABV, Belgian-Wheat) \$8

CANS

High Noon (Vodka Seltzer) \$6

Long Drink (Gin Seltzer) \$6

Three Taverns Bright Day Coming (Hazy IPA) \$6

Blake's El Chavo (Hard Cider) \$6

Athletic Brewing Golden (Non-Alcoholic IPA) \$6

Sweetwater 420 (Extra Pale Ale) \$6

Golden Road Mango Cart (Wheat Ale) \$6

BOTTLES

Corona Premier \$6

Miller Lite \$6

Stella Artois \$6

Guinness \$6

Michelob Ultra \$6

Bud Light \$6

SPARKLING, ROSE & WHITE WINES

NV Rosé All Day 'Grapefruit Spritz' (Languedoc, France) Organic, gluten-free, bubbly rosé with all-natural grapefruit. Low sugar & calories. **\$8 BTG, \$28 BTB**

NV Bellino Prosecco (Veneto, Italy) A soft, dry sparkling white wine. Light and fruity with a round, full finish. **\$9 BTG, \$32 BTB**

NV Canard-Duchêne Brut Champagne (Montagne de Reims, France) 375ml (2.5 glasses) Golden hue with delicate bubbles and intense aromas of fresh fruit typical of Pinot varietals and hints of buttery brioche. **\$39 (Bottle Only)**

2022 Castel des Maures Rose (Provence, France) Rose and watermelon on the nose with strawberry and watermelon notes coming through on the palate alongside minerality and citrus with a nice lasting finish. Crisp and dry. **\$11 BTG, \$40 BTB**

2022 Field Recordings "Skins" Orange Wine (Central Coast, California) A crisp orange wine (white wine with extended skin contact) with notes of apricot, Haitian orange, persimmon, marzipan and peach. Sustainable farming, native yeasts, no additives, and vegan-friendly. **\$12 BTG, \$44 BTB**

NV Anfitrião Vinho Verde (Minho, Portugal) Light, airy white with slight effervescence **\$8 BTG, \$28 BTB**

2021 Dourthe Sauvignon Blanc (Bordeaux, France) Appealing citrus fruit aromas of lemon and grapefruit, topped off with a mineral note. Fresh, well-balanced wine, culminating in a long, elegant, aroma-rich finish. **\$10 BTG, \$36 BTB**

2022 Vento di Mare Pinot Grigio (Sicily, Italy) Organic with notes of pears, citrus fruits, and delivers fragrant, fruity finish. **\$9 BTG, \$32 BTB**

The Mill Keeper Chardonnay (California) Honeysuckle, pineapple, and citrus flavors, gently balanced with subtle notes of almond, vanilla, and lightly toasted oak. Sustainable farming practices. **\$10 BTG, \$36 BTB**

Vento Di Mare Moscato (Sicily, Italy) Aromas of orange blossom, and white peach. A crisp, refreshing blend of juicy peaches and sweet apricots on the palate. **\$9 BTG, \$32 BTB**

RED WINES

2020 Domaine de la Motte Pinot Noir (Languedoc, France) Fresh raspberry and cherry aromas. Dry, medium bodied and well balanced, its bright acidity is complemented by silky smooth tannins. **\$9 BTG, \$32 BTB**

2016 Poggio della Torre Reserve Chianti D.O.C.G (Tuscany, Italy) Pleasantly "rustic" black-fruit aromas lent complexity by appealing earthy nuances. Bright fruit and snappy acidity are balanced in the flavor. **\$12 BTG, \$44 BTB**

SPN Spanish Red Blend (La Mancha, Spain) Bright cherry with ripe red fruits, pepper, and hints of green tea. **\$8 BTG, \$28 BTB**

2021 Oak Farm Cabernet Sauvignon (Lodi, California) Full bodied with complex aromas of black currant, cedar, and vanilla. Certified Green farming practices. **\$10 BTG, \$36 BTB**

*PREMIUM SPIRITS***BOURBON & WHISKEY**

Angel's Envy | Basil Hayden | Benriach Original | Blanton's | Blue Note Juke Joint | Bookers | Buffalo Trace | Bulleit | Bulleit Rye | Colonel E.H. Taylor | Crown Royal | Four Roses | Four Roses Small Batch | Elijah Craig | I.W. Harper | I.W. Harper 15-Year | Jack Daniel's | Jack Daniel's Gentleman Jack | Jack Daniel's Single Barrel | Jack Daniel's Bonded | 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 | Wild Turkey 101 | Willett | Woodford Reserve | Woodford Rye

VODKA

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

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

GIN

Bombay Dry | Castle & Key Roots of Ruin Dry | Conniption Kinship | 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

