

LUNCH MENU



ON THE FLIP SIDE >>

ECLECTIC SELECTION OF CRAFT BEERS, WINES, AND LIQUORS

SHAREABLES

VEAL MEATBALLS | 18

MARINARA, PECORINO, STRACCIATELLA, GRILLED BREAD

BACON MAC & CHEESE | 16

CRISPY BACON, BECHAMEL, SCALLIONS, HERB BREADCRUMB

FRENCH ONION SOUP | 12

CARAMELIZED ONIONS, SOURDOUGH, MELTED GRUYERE ^V

WHISKEY WINGS | 14

CONFIT CHICKEN WINGS, BOURBON SAUCE, TOASTED SESAME SEEDS, SCALLIONS

DEVILED EGGS | 10

FARM EGGS, CRISPY SHALLOTS

FRIED PICKLES | 9

“RICKS PICKS” PICKLE, TRIO OF DIPS

CRISPY BRUSSELS SPROUTS | 13

SWEET CHILLI

ENTREES

PANED SEARED SALMON | 29 ^{GF}

CREAMY FAVA BEAN & PEA RISOTTO, PRESERVED LEMON

ROASTED HALF CHICKEN | 28

SAVORY GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, ROSEMARY CHICKEN JUS

MUSHROOM BOLOGNESE | 25

HAND CUT FETTUCCINE, ^VPESTO, PECORINO AND BREADCRUMBS

CHICKEN POT PIE | 19

CARROTS, PEAS, POTATOES, PUFF PASTRY CRUST

WHITE OAK OMELETTE | 16 ^{GF} | ^{VG}

PROSCIUTTO, ROASTED TOMATOES, SWISS, SIDE SALAD

SANDWICHES & BURGERS



STEAK SANDWICH | 23

CARAMELIZED ONIONS, BONE MARROW BUTTER, ARUGULA, MANCHEGO, FRENCH FRIES

CRISPY FISH SANDWICH | 18

BRIOCHE, ARUGULA, TARTAR SAUCE, FRENCH FRIES

B.L.A.T. | 16

SLAB BACON, BUTTER LETTUCE, MARINATED TOMATOES, CILANTRO, AVOCADO, GARLIC AIOLI, BRIOCHE BUN, FRENCH FRIES

WHITE OAK BREKKIE | 19 ^V

ROSE EGGS, SWISS, BACON CHIPOTLE AIOLI, ARUGULA, SIDE SALAD

BLACKENED CHICKEN SANDWICH | 17

BUTTER LETTUCE, MARINATED TOMATOES, SWISS CHEESE, GARLIC ROSEMARY AIOLI, SIDE SALAD

BACON CHEESEBURGER | 21

GRILLED ANGUS BEEF, CRISPY BACON, PICKLED ONIONS, CHIPOTLE AIOLI, FRENCH FRIES

BEYOND BURGER | 19 ^{VG}

PRETZEL BUN, BEYOND MEAT, VEGAN CHEDDAR, VEGAN CHIPOTLE AIOLI, PICKLE RED ONIONS, FRENCH FRIES

SALADS

ADD A SALAD PROTEIN:

^{GF}GRILLED CHICKEN BREAST | 11

^{GF}SEARED SALMON | 14

^{GF}GRILLED HANGER STEAK | 15

CAESAR SALAD | 14

ROMAINE LETTUCE, CROUTONS, PECORINO ROMANO

CHOPPED SALAD | 14 ^{DF} | ^{GF} | ^{VG}

ROMAINE, TOMATOES, ONIONS, AVOCADO, LEMON HERB VINAIGRETTE

GRAIN SALAD | 14 ^{VG}

ARUGULA, PUFFED QUINOA, APPLES, SHAVED ALMONDS, ONIONS, RADISH, HONEY MUSTARD VINAIGRETTE

WHITE OAK SALAD | 15 ^{GF}

CUCUMBERS, ONIONS, BACON LARDONS, CANDIED WALNUTS, ROASTED RED PEPPERS, BLUE CHEESE DRESSING

SWEETS

STICKY TOFFEE PUDDING | 10

VANILLA GELATO, TOFFEE SAUCE, DATES

BOURBON BANANA PUDDING | 10

WAFERS, BRULEE BANANA

APPLE COBBLER | 10

APPLE FILLING, CRUMB TOPPING, VANILLA GELATO

^{DF} - DAIRY FREE | ^{GF} - GLUTEN FREE

^V - VEGETARIAN | ^{VG} - VEGAN

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SIDES

FRENCH FRIES | 9 ^{DF} | ^V

TRIO OF DIPPING SAUCES

SAUTEED GREEN BEANS | 12 ^{GF} | ^V

GARLIC BUTTER

SWEET POTATO FRIES | 9 ^{DF} | ^V

HONEY MUSTARD

2 EGGS ANY STYLE | 5 ^{GF} | ^V