

OAK & VINE

Small Plates

Tuna & Avocado Tartare 23 (GF)

Avocado, Ginger, Pickled Ginger Ponzu

Grilled Octopus & Romesco Sauce 23 (GF)

Spanish Chorizo, Black Olives

BBQ Pork Belly 20 (GF)

Gochujang, Pickled Cucumber, Baby Bok Choy

Roasted Rainbow Carrots & Cauliflower 18 (V)

Fresh Ricotta, Fig Jam, Sourdough Toast

Burrata & Heirloom Tomatoes 19

Roasted Pistachio Pesto, Balsamic Glaze, Sourdough Toast

Smoked Eggplant Dip 16 (VG)*

Housemade Cumin Chips

Crispy Calamari & Shishitos 19 (GF)

Thai Sweet Chili Sauce

P.E.I. Mussels 22*

Garlic White Wine or Fra Diavolo, Sourdough Toast

Lobster Bisque 18

Tarragon, Truffle Cream, Puff Pastry

Truffle Fries 12 (GF)

Parmesan, Garlic & Rosemary, Truffle Aioli

Falafel Bites 14 (V)

Garlic Dill Yogurt or Za'atar Hummus

Classic Wings 15 (GF)

Sweet Chili, Buffalo, Lemon Pepper, or BBQ

Farmhouse Chicken Tenders 15

Buttermilk Honey Hot Sauce

Flatbreads

Wild Mushroom 18 (V)

Crème Fraiche, Fromage Blanc, Shaved Parmesan

Margherita 17 (V)

Tomato Burrata, Fresh Basil, Olive Oil

Buffalo Chicken 19

Fried Chicken, Blue Cheese, Shredded Mozzarella, Arugula

Salads

Enhancements: Chicken +10, Shrimp +12, Salmon +14

Oak & Vine 14 (VG, GF)

Mixed Greens, Cucumbers, Carrots, Radish, Haricot Vert, Apricot, Herb Vinaigrette

Gem Wedge 16 (GF)

Pickled Red Onion & Grape Tomato, Crispy Bacon & Shallots, Crumbled Blue Cheese Dressing

Caesar 15

Romaine Hearts, Garlic Croutons, Shaved Parmesan

Heirloom Beets & Goat Cheese 17 (GF)

Shaved Fennel, Baby Arugula, Orange, Strawberries, Candied

Large Plates

Smash Burger 19

American Cheese, Pickled Onions, French Fries

Seared Salmon 33 (GF)

Carrot Hummus, Charred Japanese Eggplant, Herbed Yogurt, Za'atar Spice

Roasted Half Chicken 31*

Crushed Yukon Gold Potatoes, Parsley, Olives, Spinach, Lemon Caper

Oak & Vine Burger 25

Gruyère, Bourbon Onions, Black Garlic Aioli, Lettuce & Tomato, French Fries (Add Bacon +3)

Thai Rice Noodles 26 (GF, VG)

Shiitake & Oyster Mushrooms, Spinach, Scallion Mushroom Broth

Sautéed Sea Scallops 34

Vegetable Risotto, Charred Cherry Tomatoes, Asparagus

Crispy Branzino 35 (GF)

Creamy Cauliflower, Sautéed Spinach, Miso Vinaigrette

Steak & Chops

Skirt Steak & Truffle Fries 36

Onion Rings, Chimichurri

Filet Mignon 48*

Roasted Asparagus, Mashed Potatoes, Au Poivre Sauce

Center Cut Pork Chop 33 (GF)

Chipotle Sweet Mashed Potatoes, French Beans, Candied Bacon

Lamb Chops 45

Garlic Mashed Potatoes, French Beans, Chimichurri

House Cornbread 9

Fig Jam Butter, Jalapeño Honey Butter

Housemade Pasta

Enhancements: Chicken +10, Shrimp +12, Salmon +14

Lobster Rigatoni 34

Calabrian Chili Pepper, Light Tomato Cream Sauce

Spaghetti Carbonara 28

Bacon, Black Pepper, Egg Yolk, Pecorino Romano

Pappardelle Bolognese 29

Beef, Fresh Ricotta

Sides 9

French Fries

Mashed Potatoes

Asparagus & Chive Hollandaise

Sautéed Garlic Spinach

Roasted Rainbow Carrots

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

(*) Can be GF