



OAK & VINE



Small Plates

Yellowfin Tuna Tartare Avocado | Ginger | Yuzu Sesame Dressing 23 GF

Grilled Octopus & Romesco Sauce

Black Olives 23 GF

Burrata & Heirloom Tomatoes

Pistachio Pesto | Balsamic glaze | Sourdough toast 19

Crab Cake Tartar Sauce | Lemon 21

Guacamole & Chips

House Made Guacamole | Pico de Gallo | Fresh Tortilla Chips 15

French Onion Soup

Traditional Beef Stock | Parmesan Toast | Gruyère 12

Soup du Jour Chef's Seasonal Choice 11

Shareables

Roasted Rainbow Carrots & Cauliflower

Fresh Ricotta | Fig Jam | Sourdough Toast 18 V

Crispy Calamari & Shishitos Thai Sweet Chili Sauce 19 GF

PEI Mussels

Garlic White Wine | Marinara | Fra Diavolo | Sourdough Toast 22 **

Classic Wings Sweet Chili | Buffalo | Lemon Pepper | BBQ 15 GF

Deviled Eggs Smoked Paprika | Baby Arugula 14

Corn Bread Fig Jam Butter | Jalapeño Honey Butter 9

Flatbreads

Wild Mushroom: Crème Fraiche | Fromage Blanc | Shaved Parmesan 18

Margherita: Tomato Burrata | Fresh Basil | Olive Oil 17

Little Salads

Oak & Vine Mixed Greens | Cucumbers | Carrots | Radish | Haricot

Vert | Apricot | Herb Vinaigrette 14 VG GF

Classic Caesar Romaine | Herb Croutons | Shaved Parmesan 15

Greek Romaine | Cherry Tomatoes | Cucumbers | Red Onions | Feta

Cheese | Kalamata Olives | Greek Dressing 15

Heirloom Beets & Goat Cheese Baby Arugula | Mesclun Greens |

Oranges | Strawberries | Candied Almonds | Citrus Vinaigrette 17 GF

Entree Salads

Enhancements: Chicken +8, Shrimp +12, Salmon +16

Shrimp & Avocado Salad Baby Arugula | Roasted Red Peppers |

Grape Tomatoes | Fresh Mozzarella | Balsamic Vinaigrette 27 GF

Cobb Salad Avocado | Tomato | Sliced Egg | Bacon | Blue Cheese

Crumbles | Mesclun Greens | Blue Cheese Dressing

Grilled Chicken 25 | Grilled Shrimp 29 | Grilled Salmon 33

Super Food Salad Mesclun | Brussels Sprouts | Avocado | Beets |

Chick Peas | Slivered Almonds | Honey Lime Vinaigrette 19

Sides 9

Truffle Fries Parmesan | Garlic | Rosemary | Truffle Aioli 12 GF

French Fries | **Mashed Potatoes** | **Baked Potato** 9

Sweet Baked Potato | **Asparagus** | **French Green Beans** 9

Sauté Garlic Spinach | **Roasted Rainbow Carrots** 10

Pastas | **Rigatoni** | **Penne** | **Spaghetti** | **Fettuccini** 9

Entrees

Seared Salmon Purple & Sweet Mash | Crispy Brussels Sprouts |

Honey Balsamic Drizzle 35

Sauté Sea Scallops

Vegetable Risotto | Charred Cherry Tomatoes | Asparagus 37

Crispy Branzino Head on, Boneless and Butterflied | Roasted Potatoes

| Market Vegetables | Lemon | EVOO 43

Prime Skirt Steak Frites

Parmesan Truffle Fries | Asparagus 52

Simple Grilled

Choose two sides to compliment your meal: Market Veggies | Asparagus |

String Beans | Sauté Spinach | Creamed Spinach | Mashed Potatoes |

Roasted Red Bliss Potatoes | Baked Potato | Baked Sweet Potato

SG Jumbo Shrimp Garlic Butter Sauce 33 GF

SG Salmon Butter Wine sauce 33 GF

SG Sea Scallops Butter Wine sauce 35 GF

SG Chicken Paillard Herb Butter 31 GF

SG Lamb Chops Olive Tapenade 49 GF

SG Tomahawk Cut Pork Chop Cider Cream Sauce 37 GF

Compliment your Steak with one of our House Special Steak Sauces:

Chimichurri | Aú Poivre | Red Wine Reduction | Horseradish Cream

SG Petite Filet Mignon 8 oz | Choice of Sauce 45

SG Skirt Steak 12 oz | Choice of Sauce 47

SG Ribeye Steak 14 oz | Choice of Sauce 49

Hearty Comforts

Bone-In Short Rib Slowly Braised in Red Wine | Mashed Potatoes |

Asparagus 49

Chicken Parmesan Breaded Chicken Cutlet | Marinara | House 4

Cheese Blend | Linguine | Garlic Bread 31 Also Available Grilled

Herb Fried Chicken Smoked Gouda Mac & Cheese | Cole Slaw | Herb

Honey Butter 29

Lasagna Meat Sauce | Béchamel | House 4 Cheese Blend | Garlic

Bread 29

Pasta

Additions: Chicken +8 | Shrimp +12 | Salmon +16

Lobster Rigatoni House Made Fresh Rigatoni | Calabrian Chili | Light

Tomato Cream Sauce 37

Pappardelle Bolognese

Fresh Pappardelle | Meat Sauce | Basil | Cream 29

Fettuccini Alfredo House 4 Cheese Blend | Thick Béchamel 25

Classic Mac 'n Cheese

Macaroni | House 4 Cheese Blend | Cheese Sauce 23 | Bacon +3

Truffle Lobster Mac 'n Cheese

Lobster Meat | Truffle Oil | 4 Cheese Blend | Cheese Sauce 29

Penne a la Vodka Garlic | Basil | Marinara | Heavy Cream 25

Spaghetti with Meat Sauce 25

V Vegetarian

VG Vegan

GF Gluten Free

** Can be GF



OAK & VINE



Handhelds

Choice of: French Fries, Small Salad or Cole Slaw

Fried Chicken Sandwich

Baby Arugula | Cole Slaw | Hot Honey | French Fries 21

Portobello Sandwich

Roasted Red Peppers | Mozzarella Cheese | Grilled Zucchini | Sriracha Aioli | Ciabatta 25

Grilled Chicken Sandwich

Arugula | Tomato | Basil Pesto Aioli | Brioche Bun 25

Crab Cake Sandwich Pan Seared Jumbo Lump Crab Cake | Avocado | Lettuce | Tomato | Tartar Sauce | Brioche Bun 29

Chicken Parmesan Sandwich Breaded Chicken Cutlet | Marinara Sauce | Mozzarella Cheese | Semolina Hoagie 25

Burgers

Choice of: French Fries, Small Salad or Cole Slaw

Double Smash Burger

American Cheese | Pickles | Mack Sauce | Brioche Bun | French Fries 19

Oak & Vine Burger

Applewood Bacon | Gruyère | Tomato Jam | Brioche Bun | Fries 25

French Onion Burger

Gruyère Cheese | French Onion Soup Onions | Arugula | Brioche Bun 25

House Made Turkey Burger Avocado | Lettuce | Tomato | Basil Pesto Aioli 25

All American Burger

Applewood Bacon | Cheddar | Brioche Bun | French Fries 23

Kids

Margherita Pizza Marinara | Mozzarella 14

Mac 'n Cheese or Penne a la Vodka 14

Pasta with Butter, Marinara or Meat Sauce
Penne | Spaghetti | Elbows 14

Two Eggs Toast 13 | Bacon +3

French Toast Sticks Pure Maple Syrup 13 | Bacon +3

Below with Choice of: French Fries, Mashed Potatoes or Broccoli

Kids Burger Sliders (2) 14 | With Cheese 16

Chicken Tenders or Dino Nuggets BBQ or Honey Mustard 15

Shrimp Scampi Garlic Butter Sauce 21

Prime Skirt Steak 25

Grilled Chicken Breast Brioche Bun 15

Signature Brunch

Until 4pm, add a Mimosa, Bellini, Screwdriver or Bloody Mary +10

Steak & Eggs Potato Corn Bacon Hash | Two Eggs your way | Salsa Verde | Choice of Toast Prime Skirt 44 | Ribeye 46 | Petite Filet 42

Shrimp & Grits

Cheese grits | Holy Trinity | Creole Sauce 33

Chicken & Waffle

Buttermilk Battered Chicken, Belgian Waffle, Homemade Hot Honey 29

Crème Brûlée Waffle or French Toast

Mixed Berries | Cream Cheese Frosting 25

Avocado Toast

Goat Cheese | Sriracha Aioli | Organic Greens | Poached or Fried Egg 23

Eggs Served with Breakfast Potatoes & Choice of Toast

Veggie Scramble

Broccoli | tomatoes | baby spinach | mushrooms | cheddar cheese 24

Aegean Sunrise Omelet

Red Peppers | Spinach | Onions | Feta Cheese | Cherry Tomatoes | Topped with Sliced Avocado 26

Classic Eggs

Two Eggs your way | Applewood Bacon or Pork Sausage 21

BYO Omelet

Build your own - Up to 3 items 21 | 4 items 23
Bacon | Sausage | Tomatoes | Onions | Broccoli | Mushrooms | Spinach | Avocado | Cheeses: American, Cheddar, Gruyere, Mozzarella

Benny's with Hollandaise Sauce on an English Muffin

Bacon Benny Applewood Smoked Bacon | Breakfast Potatoes 26

Crab Cake Benny Jumbo Lump Crab Cake | Breakfast Potatoes 35

Salmon Benny Smoked Salmon | Breakfast Potatoes 32

Florentine Benny Sauté Spinach | Roasted Tomato 29

On the Light Side

Avocado Toast

Multigrain Toast | Goat Cheese | Sriracha Aioli | Organic Greens | Poached or Fried Egg 24

Yogurt Parfait Sour Greek Yogurt | Mixed Berries | Granola | Honey Drizzle 15

Sides

Applewood Bacon | Seasonal Fruit 8

Breakfast Potatoes | Pork Sausage 7

Two Farm Fresh Eggs | Sourdough Toast 5

Indoor & Outdoor Spaces Available for Private Events up to 200 Guests

Thank you for joining us! Scan below to follow us for events and announcements.



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