

ESTD 2014

OAK

- STEAKHOUSE -

AVALON

EXECUTIVE CHEF, TRAVIS KIRKLEY

SOUS CHEF, LALA HELLAMS

SOUS CHEF, CHRISTIN HAYES

DRINKS

BLOODY MARY 5

svedka vodka®.
charleston bold & spicy®.

MIMOSA 5

house-sparkling. fresh orange juice.

- SERVED FROM 11 AM TIL 3PM -

SIDE PLATES

sausage 4

smoked bacon 4

seasonal fruit 4

cheese grits 4

two farm eggs 4

biscuit with country gravy 7

skillet potatoes 4

TO SHARE

BRUSSELS SPROUTS AND CAULIFLOWER 9

red onions. cilantro. sweet chili.

HAM BRAISED COLLARD GREENS 8

TRUFFLE FRITES 9

parmesan.

STARTERS

HOUSE-MADE BUTTERMILK BISCUIT - 5

CINNANMON ROLL - 6

cream cheese icing.

GLAZED DOUGHNUT OF THE DAY - 5

SOUTHERN STYLE POUTINE - 11

country gravy. cheddar cheese.

SALADS

LITTLE GEM LETTUCE 8

white anchovy lemon dressing. sweet onion. parmigiano. garlic crouton. parsley.

LOCAL BIBB LETTUCE WEDGE 8

blue cheese. bacon. chopped egg. radish. oven-dried cherry tomatoes. chives. buttermilk dressing.

ENTRÉES

OAK'S COUNTRY PLATE - 16

two eggs. buttermilk biscuit and sausage gravy. skillet potatoes. applewood smoked bacon.

EGGS BENEDICT - 12

canadian bacon. english muffin. hollandaise. skillet potatoes.

SUBSTITUTE SMOKED SALMON (+3)

GRILLED STEAK & EGGS - 18

CAB® 5oz steak. scrambled eggs. béarnaise sauce. skillet potatoes.

DENVER FRITTATA 14

smoked ham. spinach. cheddar cheese. peppers. onions.

SHRIMP & JALAPEÑO GRITS 16

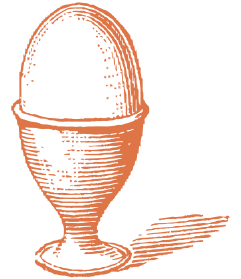
sautéed gulf shrimp. smoked bacon. jalapeño. tomatoes. onion. chives. anson mills grits.

SMOKED SALMON CARPACCIO 15

poached eggs. hollandaise. fried capers. dill. radish. grilled bread.

DOUBLE STACK BURGER 16

CAB® double patty. american cheese. caramelized onion.
secret sauce. brioche bun. frites.



STEAKS

8oz. CAB® FILET MIGNON 41

14oz. CAB® PRIME NY STRIP 52

16oz. CAB® PRIME BONELESS RIB-EYE 51

