

OAK 1831

KITCHEN & BAR

ENTREES

*FRENCH ONION MEATLOAF 25

Layers of caramelized onion meatloaf, broiled Gruyere cheese, topped with Au jus, served with garlic confit cauliflower puree and roasted Brussels flakes

*SHORT RIBS & GRITS 30

Southern fried short ribs topped with brown gravy, served over stone ground grits

*CHICKEN AND BEIGNETS 26

Hearty bowl of thick and creamy chicken stew topped with our made-to-order garlic and parmesan beignets

*CHERRY BERRY DUCK (GF) 36

Pan seared duck breast, triple berry cherry gastrique, sweet potato puree, and pablano corn cherry relish

ROASTED ROOT VEGETABLE FARRO RISOTTO (V) 22

Roasted sweet potatoes, squash, turnips, beets, and Brussels over farro risotto, balsamic glaze drizzle

*SOUTHERN RIBEYE 55

16 oz hand cut ribeye, served with fried Brussels flakes and sweet potatoes medley

*UNCLE BENS PORK CHOP (GF) 28

Bone in pork chop cold smoked in house, chef's BBQ sauce, squash puree, succotash

*RED FISH COURTOUILLON (GF) 30

Red fish, tomato gravy, Hoppin' Johns, and collard greens

*CHILEAN SALMON 33

Chilean salmon, avocado pineapple smear, peach pico, served with fried Brussels flakes and diced sweet potato hash

NOLA SHRIMP & GRITS *(GF) 27

New Orleans style BBQ shrimp stone ground grits, charred corn

*SPARKLE CITY BURGER 18

Half lb. Braveheart beef patty, pimento cheese, smoked hand cut bacon, Carolina slaw, brioche bun topped with lettuce, tomato, pickle, and onion served with house made fries

DESSERT

HOUSE MADE BANANA PUDDING 10

Vanilla pudding, bruleed bananas topped with peanut butter bacon fat cookies, candied bacon and peanut brittle, and whipped cream

CAROLINA PEACH PIE 10

Fried peach hand pie, vanilla ice cream, topped with a cinnamon sugar caramel sauce

SOUTHERN FRIED BREAD PUDDING 10

House made deep fried bread pudding, honey rum sticky goo and candied pecans

BLACK FOREST CHOCOLATE MOUSSE 12

semi-sweet chocolate ricotta mousse, whipped cream, pistachio crumble, and "Filthy" brand black cherries

Please be aware for tables of 10 and up we will split no more than three checks.

GF - Gluten Free, V - Vegetarian

All shrimp is imported

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk, or other allergens.

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APPETIZERS

BURNT ENDS LETTUCE WRAPS(GF) 15

House smoked pork belly tossed in chefs house BBQ sauce served with pickled veg

CRISPY BRUSSLES SPROUTS(V)(GF) 13

Brussels fried then tossed in a garlic parmesan sauce then topped with shredded parmesan

CHARCUTERIE BOARD 26

An array of cheeses and meats, pickled vegetables, house made jams, and IPA Beer mustard

*CRAWFISH AND CRAB CAKE 15

Crawfish tails, Super Lump Crab, celery, green peppers, and onions with a beurre blanc sauce

SOUP & SALAD

LITTLE CAESAR SALAD 14

Romain lettuce with our house made Caesar dressing, shaved parmesan cheese, and paprika croutons

CAPRESE SALAD(GF) 14

Fire charred heirloom tomatoes, pickled onions, Burrata cheese, with a basil citrus vinaigrette, and drizzled with balsamic glaze

ROASTED GRAPE SALAD(GF) 15

Mixed greens, citrus vinaigrette, roasted grapes, pickled beets, candied pecans, and blue cheese

SOUTHERN COBB SALAD(GF) 15

Romaine, heirloom tomatoes, cucumbers, cheddar cheese, applewood smoked bacon, boiled egg, scallions, tossed in Ranch dressing

SEAFOOD GUMBO 12/22

Crawfish tails, shrimp, mussels, and clams CUP/BOWL

SOUP OF THE DAY 7/12

Please ask your server for details CUP/BOWL

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