



KITCHEN & BAR

ENTREES

*FRENCH ONION MEATLOAF	25	*SOUTHERN RIBEYE	50
Layers of caramelized onion meatloaf, broiled Gruyere cheese, topped with Au jus, served with garlic confit cauliflower puree and roasted Brussels flakes		16 oz hand cut ribeye, served with fried Brussels flakes and sweet potatoes medley	
*SHORT RIBS & GRITS	30	*UNCLE BENS PORK CHOP (GF)	28
Southern fried short ribs topped with brown gravy, served over stone ground grits		Bone in pork chop cold smoked in house, chef's BBQ sauce, squash puree', succotash	
*BBQ RIB PLATE	33	*RED FISH COURTOUILLION (GF)	30
Slow smoked and fried creole ribs, house BBQ sauce, mac n cheese, sweet Carolina coleslaw, collards and a hot Johnny cake		Red fish, tomato gravy, Hoppin' Johns, and collard greens	
*CHICKEN AND BEIGNETS	26	*CHILEAN SALMON	33
Hearty bowl of thick and creamy chicken stew topped with our made-to-order garlic and parmesan beignets		Chilean salmon, avocado pineapple smear, peach pico, served with fried Brussels flakes and diced sweet potato hash	
*CHERRY BERRY DUCK (GF)	36	*NOLA SHRIMP & GRITS (GF)	27
Pan seared duck breast, triple berry cherry gastrique, sweet potato puree', and poblano corn cherry relish		New Orleans style BBQ shrimp stone ground grits, charred corn	
ROASTED ROOT VEGETABLE FARRO RISOTTO (V)	22	*SPARKLE CITY BURGER	18
Roasted sweet potatoes, squash, turnips, beets, and Brussels over farro risotto, balsamic glaze drizzle		Half lb. Braveheart beef patty, pimento cheese, smoked hand cut bacon, Carolina slaw, brioche bun served with house made fries	

DESSERT

HOUSE MADE BANANA PUDDING	10	SOUTHERN FRIED BREAD PUDDING	10
Vanilla pudding, bruleed bananas topped with peanut butter bacon fat cookies, candied bacon and peanut brittle, and whipped cream		House made deep fried bread pudding, honey rum sticky goo and candied pecans	
CAROLINA PEACH PIE	10	BLACK FOREST CHOCOLATE MOUSSE	12
Fried peach hand pie, vanilla ice cream, topped with a cinnamon sugar caramel sauce		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

*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 15

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

CRISPY BRUSSLES SPROUTS (V) 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

SWEET TEA SCALLOPS (GF) 18

Sweet tea marinated scallops, matcha beurre blanc

SOUP & SALAD

CAPRESE SALAD 15

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

LITTLE CAESAR SALAD 14

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

SOUTHWESTERN SALAD 16

Romaine, black beans, roasted corn and poblanos, diced red onions and tomatoes with chipotle ranch and tortilla chips

ROASTED GRAPE SALAD 15

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

SEAFOOD GUMBO 12/22

Crawfish tails, shrimp, mussels, clams CUP/BOWL

SOUP OF THE DAY 7/12

Please ask your server for details CUP/BOWL

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