



Mother's Day

Three Course Brunch

Adults \$54.95

SIGNATURE STARTERS

- FRENCH ONION SOUP rustic crouton, melted gruyere & fresh herbs
FRESH BURRATA fresh melon, prosciutto di parma, balsamic reduction & basil oil
MARKET GREENS beets, cucumbers, croutons, pecans, crumbled goat cheese, house vinaigrette
THE CAESAR romaine, brioche breadcrumbs, aged parmesan, classic caesar
PAN SEARED JUMBO LUMP CRABCAKE fire roasted corn salsa & cajun remoulade +5
GREEK YOGURT fresh berries, local honey & granola

ADDITIONS FOR THE TABLE

- SIGNATURE WARM DONUTS chantilly cream filled two for 8 / four for 16
SPINACH & ARTICHOKE DIP warm corn tortillas, fresh salsa, sour cream 16
CRISPY LONG ISLAND CALAMARI rustic tomato sauce, lemon herb aioli 19
FRESH GUACAMOLE charred corn, jalapeno, cilantro & blue corn tortilla chips 18
TRUFFLE FRIES aged parmesan cheese, white truffle oil, fresh parsley 16
HOUSE MADE MOZZARELLA STICKS herb panko crust, san marzano tomato sauce 16
OAK HOUSE WINGS honey chili glaze, blue cheese dipping sauce, crisp celery 16

BRUNCH ENTREES

** All Egg Dishes Served with Breakfast Potatoes*

- * THE OAK HOUSE OMELETTE baby spinach, campari tomatoes & goat cheese
* CACIO E PEPE SOFT SCRAMBLE aged parmesan, black pepper, arugula salad
* CLASSIC EGGS BENEDICT poached eggs, hollandaise sauce, black forest ham, english muffin
...add crabcakes +10
BANANAS FOSTER FRENCH TOAST caramelized bananas, walnuts & warm vermont maple syrup
THE BRUNCH BURGER american cheese, over easy egg, avocado, bacon, fully dressed & truffle fries
STEAK SANDWICH filet mignon, caramelized onions, gruyere, garlic aioli, frisee, ciabatta & truffle fries
SPICY RIGATONI calabrian pepper cream sauce, fresh burrata, olive oil and basil
...add chicken +10...add grilled shrimp +12
THE CHICKEN PARM served with rigatoni in rustic tomato basil sauce
PAN ROASTED SCOTTISH SALMON israeli couscous, grilled asparagus, lemon caper sauce, fresh herbs
STEAK & EGGS prime hanger steak, sunny side eggs, chimichurri, brioche toast +10

SIGNATURE DESSERTS

- CLASSIC TIRAMISU espresso whipped cream
VANILLA CHEESECAKE mixed berry compote & fresh whipped cream
AFFOGATO jane's vanilla ice-cream & espresso

KIDS THREE COURSE MENU

\$24.95 Kids 12 & Under

First Course

Mixed Seasonal Berries

Second Course

Choice of....Scrambled Eggs with Bacon & Brioche Toast
or Chicken Fingers with French Fries & Broccoli

Dessert Course

Ice Cream Sundae