



DINNER MENU

Starters

STUFFED JALAPEÑOS v

deep fried jalapeño peppers. house pimento cheese filling. southern dippin' drizzle.

11

PRETZEL + DIP v

warm salted bavarian pub pretzel. kale + artichoke dip. shaved parmesan.

13

CHICKEN WINGS

brined chicken wings served naked or deep-fried. oak hot honey sauce. bleu cheese or ranch.

15

WHIPPED FETA v

whipped feta. chili oil + olive oil. crumbled pistachio. thyme. kalamata olives. ciabatta crostinis.

12

HOT HONEY CAULI v

seasoned + fried cauliflower. honey sriracha + spice blend. white truffle oil.

10

Evening Plates

FILET MIGNON*

fire grilled angus filet mignon. rosemary demi glace. fried onions. garlic mash. grilled asparagus.
add shrimp skewer \$7

36

COUNTRY PORK CHOP*

breaded + fried pork chop. fehrenbacher sausage gravy. white cheesy grits. fried egg. green onion.

27

SEAFOOD OF THE DAY

fresh black grouper. lemon dill cream sauce. artichoke jasmine rice. sautéed broccolini.

MP

OAK SMASHBURGER

angus beef. sharp cheddar cheese. bread + butter pickle. special sauce. seasoned waffle fries. brioche bun.

20

add: egg \$2. avocado \$1.5. bacon \$2

PENNE ALLA VODKA v

penne pasta. house made vodka sauce. parmesan cheese. fresh basil.

add: chicken breast \$5. sautéed shrimp \$7.

25

CHICKEN + WAFFLE

brined + fried chicken thighs. golden malted waffle. oak hot honey.

21

SWEET TEA SHORT RIB

boneless angus short rib. onion + garlic. sweet tea demi glace. smashed fingerling potatoes. candied heirloom carrots.

36

GRILLED RIBEYE*

fire grilled prime boneless ribeye. gorgonzola crumble. grilled onion. garlic mash. choice of side.
add shrimp skewer \$7

58

V: vegetarian | DF: dairy free | GF: gluten-free

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



DINNER MENU

CONTINUED

Sides

CANDIED CARROTS 6

GRILLED ASPARAGUS 6

HOUSE SALAD 7

CAESAR SALAD 7

SAUTÉED BROCCOLINI 6

MAC + CHEESE 10

WAFFLE FRIES 6

SWEET POTATO FRIES 7

TATER TOTS 6

FINGERLING MASH 7

GARLIC MASH 6

CHEESY GRITS 5

Salads

CHOPPED CAESAR v

chopped baby gem lettuce. shaved parmesan. seasoned croutons. house made caesar dressing. *contains raw egg

15

PEAR + GORGONZOLA v, GF

mixed greens. red onion. fresh pear. heirloom tomato. gorgonzola crumbles. candied pecans. dijon vinaigrette.

15

SOUTHWEST SALAD v, GF

baby arugula. heirloom tomato. avocado. corn. cotija cheese. basil vinaigrette.

15

QUINOA BOWL v, GF

red + white quinoa. crumbled goat cheese. heirloom tomato. sweet potato + black bean mix. avocado. sautéed kale. fried egg. dijon vinaigrette.

16

add: chicken breast **5** | sautéed shrimp **7**
marinated fried/grilled tofu **4**

*Congratulations
Grads!*

V: vegetarian | DF: dairy free | GF: gluten-free

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