

oak. *brunch.*

starters.

CRISPY BRIE \$12

Seasonal berry compote, French baguette, toasted almonds, roasted garlic

CHICKEN AND WAFFLE SLIDERS \$13

Crispy Belgian waffles with spicy fried chicken breast, Vermont white cheddar, arugula and a bourbon maple syrup

FRESH OYSTERS 1/2 DOZEN \$11

Champagne and ginger mignonette, Thai chili cocktail sauce

FRIED GREEN TOMATOES \$12

Jumbo lump crab, coriander, smoked lemon beurre blanc

HOUSE CURED SCOTTISH SALMON \$10

Whipped cream cheese, stoned ground mustard, frisee, roasted garlic, charred crostini

ROLLED OAT GRANOLA \$10

House made yogurt, seasonal berry compote, local honey, balini

salads.

oak. HOUSE \$6

Local spring mix, candied walnuts, toy box tomatoes, chèvre croutons, lemon vinaigrette

CAESAR \$6

Parmesan, focaccia crisp, house made Caesar dressing

GRILLED HEARTS OF ROMAINE \$9

Toy box tomatoes, pickled shallot, toasted hazelnut, cambazola, red wine vinaigrette

entrées.

CRAB AND BOURSIN OMELET \$14

Sautéed spinach, crisp pancetta, fresh seasonal fruit, oak. hash

STEAK AND BRIE OMELET \$17

Tender filet tips, sautéed onion, crimini mushrooms, aged brie, seasonal fruit, oak. hash

HUEVOS RANCHEROS \$12

Sautéed onions, peppers, fresh made flour tortillas, two soft poached eggs, cotija cheese, pico de gallo, avocado creme

EGGS BENEDICT \$14

Thick cut country ham, beefsteak tomatoes, English muffin toast, classic hollandaise, seasonal fruit, oak. hash

STEAK BENEDICT \$17

Grilled fillet medallions, grilled asparagus, toasted English muffin, brown butter poached local eggs, cambazola bernaïse, seasonal fruit, oak. hash

CRAB CAKE BENEDICT \$17

Fried green tomatoes, chipollini onions, oak crab cakes, Meyer lemon hollandaise, seasonal fruit, oak. hash

oak. FRENCH TOAST \$12

House made thick sliced challah bread, vanilla bourbon custard, banana caramel, house cured bacon, seasonal fruit, oak. hash

GRANOLA PANCAKES \$12

Seasonal berry compote, whisky fennel sausage, seasonal fruit, oak. hash

BISTRO STEAK \$19

8 oz. shoulder tenderloin, chipollini onions, grilled asparagus, bernaïse oak. hash,

oak. BREAKFAST BURGER \$16

8 oz. ground brisket, caramelized onions, house cured bacon, Vermont white cheddar, fried egg, French bun, oak. fries

FISH TACOS \$14

Fresh grilled mahi, napa cabbage, house made pancetta, pico de gallo, avocado and cumin creme, flour tortilla

sweets.

CHEESECAKE \$6

Cherry jubilee

RASPBERRY SEMIFREDDO \$6

White chocolate tuile

MOLTEN CHOCOLATE CAKE \$6

Grand mariner an glacé

LEMON CURD AND BERRY TARTLET \$6

Mint coulis