



OAK BAR and RESTAURANT

LUNCH MENU

Monday - Friday 11 AM - 5PM

First Course

FRENCH ONION SOUP 12

BURRATA

roasted tomato, arugula, balsamic reduction, basil oil and garlic crostini 14

SHORT RIB SPRING ROLLS

five-spice sauce 13

HOUSE-MADE TENDERS *lightly*

breaded, honey mustard 14

MAC & CHEESE

cheese, cream, shallots, enough said... 14

TEMPURA CHICKEN BITES *buffalo*

sauce, tangy bleu cheese dressing 15

CRAB CAKE

Maryland lump, fresh herbs, tomato, mesclun, lemon aioli 16

NACHOS

ground beef & black bean chili, guacamole, jalapeños, black olives, sour cream, salsa, cheddar & Monterey Jack cheese 15

FRIED CALAMARI

Cajun seasoning, spicy marinara sauce 16

TRUFFLE OIL FRIES

roasted garlic truffle oil, parmesan 9

CHICKEN QUESADILLA

Cajun chicken, peppers, onions, sour cream, Monterey Jack cheese, guacamole, salsa 16

Market Salads

HOUSE

iceberg, romaine, tomato, cucumber, shaved carrots 11

ARUGULA

fuji apple, caramelized pecans, bleu cheese crumbles, champagne vinaigrette 13

CLASSIC CAESAR

romaine hearts, croutons, grated parmesan 13

PEAR & AVOCADO

butter lettuce, pear, avocado, pine nuts, dried cranberries, creamy goat cheese dressing 14

CHOPPED COBB

iceberg wedge, avocado, bleu cheese, bacon, grilled chicken, hard-boiled egg, buttermilk dressing 21

HARVEST SALAD

baby kale, feta, fuji apple, pomegranate seeds, maple-spiced pumpkin seeds, crispy prosciutto 14

STEAK SALAD

arugula, romaine, avocado, radish, cherry tomato, croutons, creamy Italian dressing 24

SPICY CASHEW

Arugula, Red Cabbage, Cucumber, Sweet peppers, toasted chopped cashews, Shredded Carrots, Cilantro, Spicy Roasted cashew dressing 13

FARRO SALAD

arugula, pistachios, roasted cherry tomatoes, parmesan cheese, lemon vinaigrette 14

Burgers, Sandwiches, etc

All Served with Pickle & Herb Seasoned Fries • Each Additional Topping or Substitution 3

OPEN FACED EGG

two eggs over easy, country bread, parmesan, avocado, bacon, herb aioli 15

GRILLED CHEESE

cheddar & swiss, basil oil, country bread 13

GRILLED PORTOBELLO

mozzarella, sautéed onions, roasted red peppers, balsamic reduction, ciabatta 16

MONROE

grilled chicken, lettuce, tomato, bacon, garlic aioli on Cibatta Bread 16

WILLOW

sliced NY strip steak, sautéed mushrooms & onions, garlic aioli, ciabatta 23

BEC BURGER

brisket blend burger, American cheese, bacon, fried egg, bun 21

TURKEY BURGER

lettuce, tomato onion jam, bun 16

CRAB CAKE SANDWICH

Maryland lump, lettuce, tomato, lemon aioli, red onion, potato roll 20

TEMPURA SHRIMP SANDWICH

red onion, lettuce, tomato, avocado, lemon aioli, brioche bun 19

HOBOKEN

Hot honey crispy chicken, tomato, fuji apple coleslaw, bun 16

PENNE VODKA

creamy pink vodka sauce, sautéed shallots, parmesan 21

BRISKET BLEND BURGER

bacon, roasted tomato, cheddar, provolone, pickled red onion, cornichon aioli, bun 21

PULLED PORK SANDWICH

dry-rub, slow roasted pork shoulder, home-made bbq sauce, apple coleslaw, brioche bun 16

CLASSIC BURGER

lettuce, tomato, bun 16

Proteins

CHICKEN 8

SHRIMP 10

STEAK 14

CRAB CAKE 14

SALMON 14

please let your server know of any allergies

Sparkling Wine

PRIMA CUVÉE PROSECCO NV 12/44

Veneto, Italy—Extra Dry. Aromas of white flowers, grapefruit and pear on the nose. Bright palate offers lime zest, green apples and white peach.

KLEPKA-SAUSSÉ GRAND CRU

BRUT CHAMPAGNE NV 70 bottle only
Champagne, France—With its characteristic of white flowers and white fruit, & hints of pear, peach, rhubarb, and pruned almonds. Finishes with a creamy and melted effervescence. A perfect toast for any occasion.

White

MARUXA VALDEORRAS GODELLO
12/44

Valdeorras, Spain— Intense aroma of apricot, chamomile, peach, apple, honeydew with a nice minerality balance. Creamy texture with a moderate body. Not too acidic, enjoyably easy to drink.

LES GRANDS MONTS SANCERRE
21/80

Loire Valley, France—This wine has no added sulfur, giving crisp, clear and clean fruitiness. It also adds a light touch of oxidation that broadens the wine and makes the white stone fruit richer.

D'ARGENT SAUVIGNON BLANC
11/42

Vin De France, France—This French Sauvignon drinks like a NZ classic! Has beautiful Blanc bouquet of citrus fruits and green apples. Refreshing medium bodied with a nice finish of mineral notes. wine and makes the white stone fruit richer

ESHCOL OAK KNOLL CHARDONNAY
14/52

Napa Valley, CA --- From the Trefethen Family Vineyards. Crafted with select estate lots, its bouquet is beautifully complex with fresh notes of green apple, lemon, tangerine, and orange blossom. Balanced with excellent texture, bright acidity, and a long, lively finish.

VIGENTI DEL SOLE, PINOT GRIGIO
11/40

Veneto, Italy — A notable character with intense fruit. Well balanced notes of apple and melon, an earthy aroma, and a light mineral finish.

SELBACH INCLINE RIESLING 12/44

Mosel, Germany --- Crisp with a freshness and elegance on the palate with notes of pear, apricot, peach and floral notes. Semi dry and quite refreshing.

BONNY DOON LE CIGARE ORANGE
12/44

Central Coast, CA— Aromas of fresh apricot, citrus and bergamot. Bright, fresh palate with peach, apricot and citrus peel.

Bourbon and Rye

BULLEIT BOURBON
BUFFALO TRACE
ANGEL'S ENVY BOURBON
EAGLE RARE
WIDOW JANE
WOODFORD RESERVE
BASIL HAYDEN'S
BARRELLS SEAGRASS RYE
BARRELLS DOVETAIL
KNOB CREEK RYE
ANGEL'S ENVY RYE

Bottles & Cans

CORONA 7
BLUE MOON 7
HEINEKEN 7
MILLER LIGHT 6
BEAR REPUBLIC RACER 5 IPA 7

Libations \$16

SNOW BIRD

Del Maguey Mezcal, Thai Chili Infused
Green Chartreuse, prickly pear, coconut
orgeat**, fresh lime

ZACK'S WINTER FIZZ

Stateside Vodka, Sorel Hibiscus,
Cucumber, Blueberry cardamom honey,
fresh lemon, ginger soda

GINEVRA

Wild Hart Blood Orange gin, Genepy,
sage, fresh lime, peychauds

MELLO VIBES

Bourbon, Cantaloupe-Pear, Mint, Fresh
lime, Bubbles

DANIELLE SAID SO

Argicole rum, passion fruit, house-made
roasted brown sugar cinnamon carrot,
fresh lemon, mexican chocolate bitters

SMOKIN' PEAR-A-DISE

Tequila Reposado, Spiced pear, apple
cider, fresh lemon, charred cinnamon
maple

MULES

Your choice of Moscow, Kentucky,
Mexican, Caribbean, or London. Fresh
lime juice. Q premium ginger beer.

**Any Nut allergy is discouraged from
ordering this cocktail.

Draft

PERONI

Italy, Pale Lager/5.1 ABV 9

ALLAGASH WHITE Maine,

Belgium Wheat/5.1 ABV 9

KANE HEAD HIGH

New Jersey, IPA/6.6 ABV 9

GUINNESS

Ireland, Dry Stout/4.2 ABV 10

LAGUNITAS LITTLE SUMPIN

SUMPIN

California, Pale Ale/7.5 ABV 9

DOWN EAST CIDER

Boston, 5.1 ABV (gluten free) 9

SCHILLING ALEXANDR

New Hampshire, Czech style Pilsner

/ 4.2 ABV 9

Ask Your Server About Our Rotating

Taps

Rosé

CHATEAU DES FERRAGES COTES DE
PROVENCE 14/50

Provence, France — Spicy, perfumed and freshly
textured, this is an attractive wine for those summer
days. Crisp and dry. Pairs well with any of our salads.

Red

TORRE DE ONA FINCA SAN MARTIN ,
CRIANZA 12/44

Rioja, Spain — A perfect summer Rioja with aromas
of wild berries and cinnamon. Lush, round and fruity
on the palate with soft tannins.

CA'MOMI MERLOT 12/44

Napa Valley, California— Merlot opens with a
striking garnet flush, boasting nuances of luscious red
currant and seductive licorice.

SHUG L'ETAGE PINOT NOIR 15/58

Sonoma Coast, California— Light bodied with a
lively aroma of cherries and raspberries accompanied
by earthy notes. Elegant silky tannins with good
length..

DOM DU THERON CAHORS MALBEC
(ORGANIC) 13/48

Southwest France — A 100% Malbec showcasing a
light and well-balanced side of the grape. Fruit
forward with notes of blackberry, raspberry, and
pomegranate. Silky with soft tannins.

ROUTESTOCK CABERNET
SAUVIGNON 18/68

Napa Valley, California— A true traditional Napa
Cabernet! Seducing with notes of blackberries, cocoa
and tart plum. Silky smooth tannins with a luscious
medium finish.

ZENSA ORGANICO PRIMITIVIO 13/48

Puglia, Italy --- A beautiful deep dark red wine with
notes of cherries, toasted oak, vanilla, plums and
spices. A velvet touch on your tongue with a perfect
sweet balance finish with its tannins.

CHATEAU KEFRAYA LES COTEAUX
14/50

Bekaa Valley, Lebanon— A distinctive blend of
Syrah, Cinsaut, Marselan, Cabernet Sauvignon, and
Tempranillo grapes handpicked from this 1000m
altitude vineyard. A vine grown with no irrigation in
the historical Lebanese Bekaa Valley gives birth to
this elegant and gracious wine. A finely woody nose
and a smooth palate of black cherry with hints of
spice.

DOMAINE DES CHANSSAUD, COTES DU
RHONE 13/48

Rhone Valley, France--- Grown in a village next to
the famous Village of Chateauneuf-du- Pape, with
this red, the notes are very much similar a like.
Vanilla, dark fruit, mild minerals that match up.
This wine is a steal for its price on the quality

Dessert Wine

CASTELLO DI VOLAPIA PASSITO DI
PANTELLARIA NIKA (ORGANIC) 10

Made from the island of Pantellaria off the souther
most tip of Sicily from the ancient varietal Zibibbo.
This wine is golden in color and exhibits intense
flavors of dates, raisins and acacia honey. The palate
is sweet, soft and persistent