



OAK BAR and RESTAURANT

LUNCH MENU

Monday - Friday 11 AM - 5PM

First Course

BURRATA

Roasted tomato, arugula, balsamic reduction, basil oil and garlic crostini 15

SHORT RIB SPRING ROLLS

Five-spice sauce 14

HOUSE-MADE TENDERS

Lightly breaded, honey mustard 16

MAC & CHEESE

Cream, shallots, enough said... 16

TEMPURA CHICKEN BITES

Buffalo sauce, tangy bleu cheese dressing 16

GRILLED CHEESE

& Creamy tomato soup... 16

CRAB CAKE

Maryland lump, fresh herbs, tomato, mesclun, lemon aioli 17

NACHOS

Ground beef & black bean chili, guacamole, jalapeños, black olives, sour cream, salsa, cheddar & Monterey Jack cheese 17

FRIED CALAMARI

Cajun seasoning, spicy marinara sauce 17

TRUFFLE OIL FRIES

Roasted garlic truffle oil, parmesan 10

CHICKEN QUESADILLA

Cajun chicken, peppers, onions, sour cream, Monterey Jack cheese, guacamole, salsa 17

Market Salads

HOUSE

Iceberg, romaine, tomato, cucumber, shaved carrots 13

ARUGULA

Fuji apple, caramelized pecans, bleu cheese crumbles, champagne vinaigrette 14

CLASSIC CAESAR

Romaine hearts, croutons, grated parmesan 14

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 23

STEAK SALAD

Arugula, romaine, avocado, radish, cherry tomato, croutons, creamy Italian dressing 26

SPICY CASHEW

Arugula, Red Cabbage, Cucumber, Sweet peppers, toasted chopped cashews, Shredded Carrots, Cilantro, Spicy Roasted cashew dressing 14

HARVEST SALAD

Baby kale, fuji apple, pomegranate seeds, maple spiced pumpkin seeds, crispy prosciutto, fig-apple cider vinaigrette 14

Burgers, Sandwiches, etc

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

OPEN FACED EGG

Two eggs over easy, country bread, parmesan, avocado, bacon, herb aioli 16

MONROE

Grilled chicken, lettuce, tomato, bacon, garlic aioli on ciabatta Bread 17

WILLOW

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

BEC BURGER

Brisket blend burger, American cheese, bacon, fried egg, bun 22

CLASSIC BURGER

Lettuce, tomato, bun 17

BLACK BEAN BURGER

House-made, chipotle bbq, lettuce, tomato, flour torilla wrap 16

CRAB CAKE SANDWICH

Maryland lump, lettuce, tomato, lemon aioli, red onion, potato roll 21

TEMPURA SHRIMP SANDWICH

Red onion, lettuce, tomato, avocado, lemon aioli, brioche bun 21

HOBOKEN

Hot honey crispy chicken, tomato, fuji apple coleslaw, bun 17

PENNE VODKA

Creamy pink vodka sauce, sautéed shallots, parmesan 22

BRISKET BLEND BURGER

Bacon, roasted tomato, cheddar, provolone, pickled red onion, cornichon aioli, bun 22

** Please be aware that our food prepared in our restaurant may contain or come into contact with common allergens, such as dairy, eggs, soy, tree nuts, fish, shellfish or gluten. If you have a food allergy, please notify your server.**

Proteins

CHICKEN 9 | SHRIMP 11 | STEAK 14 | CRAB CAKE 14 | SALMON 14

We impose a surcharge of 2.9% on the transaction amount on all VISA, Mastercard, Discover, Amex card products, which is not greater than our cost of acceptance.

Sparkling Wine

ZENSA ORGANICO BRUT NV 12/44

Emilia-Romagna, Italy— With the respect of nature, this organic 100% chardonnay Brut is generously bubbly with a nice balance of Floral and green apples. Refreshing, with a nice crisp finish.

KLEPKA-SAUSSE 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

ISABELLE GARRAULT SANCERRE 23/88

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

D'ARGENT SAUVIGNON BLANC 13/48

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 12/44

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.

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
HEINEKEN 7
MILLER LIGHT 6

Libations \$16

MOON RIVER

Plum apricot infused Icelandic gin, blueberries, genepy, fresh lime

CINNAMON GIRL

Pomela vodka, cinnamon, basil, papaya, tiki bitters, fresh lime, sparkling wine

TENNESSEE ORANGE

Misunderstood whiskey, cynar, curacao triple sec, pumpkin, fresh lemon

AS IT WAS

*A clarification with Spiced Chai, chocolate, cherries, baking spices, mango, fresh lime. *not encouraged for dairy intolerance**

SNOW ON THE BEACH

Del Maguey mezcal, Thai Chili infused Chartreuse, prickly pear, coconut orgeat, fresh lime*

TEQUILA!

Reposado tequila, passionfruit, jalapeno coconut, guava, fresh lime

SWEATER WEATHER

Aberfeldy Single Malt, Ginger, Apple Cider, Cinnamon Maple, fresh lemon, bitters

MULES

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

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

Draft

PERONI

Italy, Pale Lager/5.1 ABV 10

ALLAGASH WHITE

Maine, Belgium Wheat/5.1 ABV 10

KANE HEAD HIGH

New Jersey, IPA/6.6 ABV 10

GUINNESS

Ireland, Dry Stout/4.2 ABV 10

LAWSON'S FINEST LITTLE SIP

American IPA /6.2 ABV 10

CIDER

Boston, 5.1 ABV (gluten free) 10

SCHILLING ALEXANDR

New Hampshire, Czech style Pilsner

/ 4.2 ABV 10

Rosé

PEYRASSOL COTES DE PROVENCE (ORGANIC) 14/52

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 13/48

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 13/48

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..

CHATEAU DE COUSTARELLE CAHORS MALBEC 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 19/72

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.

IL PALAZZINO TUSCANA ROSSO 14/52

Tuscan, Italy—A traditional Tuscan blend consisting of 95% Sangiovese and 5% of the classic Chianti grapes Canaiolo & Colorino. Notes of bright cherry, raspberry, sage, tobacco finishing with velvet tannins.

PASCAL ET ALAIN LORIEUX CHINON 13/48

Loire Valley, France — 100% Cabernet Franc grapes, an amazing production out of Loire Valley. Smooth, with short tannins. Notes of raspberries, pepper, and black cherries.

Dessert Wine

CASTELLO DI VOLAPIA PASSITO DI PANTELLARIA NIKA (ORGANIC) 10

Made from the island of Pantellaria off the southern 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

Ask Your Server About Our Rotating Taps