



OAK BAR and RESTAURANT

BRUNCH MENU

Saturday & Sunday 10 AM - 3 PM

Share Dishes

TEMPURA CHICKEN BITES

Buffalo sauce, tangy bleu cheese dressing 16

CHICKEN TENDERS

Lightly breaded, honey mustard 16

TRUFFLE OIL FRIES

Roasted garlic truffle oil, Parmesan 10

SHORT RIB SPRING ROLLS

five-spice sauce 14

PENNE VODKA

Creamy pink vodka sauce, sautéed shallots, parmesan 22

MAC & CHEESE

Cheese, cream, shallots 16

Burgers & Sandwiches

Classic burger with cheddar, onion, tomato, pickles, ketchup, mustard, mayo on a sesame seed bun \$5.99

CLASSIC BURGER

lettuce, tomato, bun 1)

475 4GD9 7D

Classic burger with cheddar, onion, tomato, pickles, ketchup, mustard, mayo on a sesame seed bun \$5.99

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Classic burger with cheddar, onion, tomato, pickles, ketchup, mustard, mayo on a sesame seed bun \$5.99

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Savory Dishes

HUEVOS RANCHEROS

Two eggs sunny side up, Mexican Chorizo, Crispy Corn Tortilla, Avocado, Black Beans, Queso Fresco, Cilantro, Salsa Ranchero. 17

GARDEN OMELET

? mushrooms, caramelized onions, sharp cheddar cheese 15

EGGS BENEDICT

Boasted eggs, Canadian bacon, hollandaise sauce, English muffin 15

Smoked Salmon Benedict 18

THREE EGG OMELET

Smoked bacon, goat cheese, spinach, sun dried tomatoes 15

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3` k e k W two eggs, sausage, bacon, home fries 1*

BREAKFAST BURRITO

Scrambled eggs, peppers, chorizo, onions, cheddar cheese, salsa, home fries 1(

OPEN FACED EGG

Two eggs over easy, country bread, Parmesan, avocado, bacon, herb aioli, home fries 1(

STEAK & EGGS

NY strip, eggs any style, home fries 2(

CHILAQUILES

Crispy corn tortilla, queso fresco, sour cream, tomatillo salsa verde, black beans, radish, fried eggs, blackened chicken 17

SHORT RIB HASH

Mushrooms, fresh corn, onion & peppers, yukon potatoes, topped with two sunny side up eggs 23

** 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.**

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.

Sweet Dishes

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Salads

STEAK SALAD

3rugula, romaine, avocado, radish, cherry tomato, croutons, creamy Italian dressing 26

ARUGULA

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CLASSIC CAESAR

Domaine hearts, croutons, shaved parmesan cheese 1&

PEAR & AVOCADO

4utter lettuce, pear, avocado, pine nuts, balsamic infused dried cranberries, goat cheese dressing 14

CHOPPED COBB

;ceberg wedge, avocado, bleu cheese, bacon, grilled chicken, hard boiled egg, buttermilk dressing 2%

SPICY CASHEW

Arugula, red cabbage, cucumber, sweet peppers, toasted chopped cashews, shredded carrots, Cilantro, spicy roasted cashew dressing 1&

Proteins

Chicken +, Shrimp 1#, Steak 14, Crab Cake 14, Salmon 14

Sides

Bacon - Traditional 5, Home Fries 5, English Muffins 4, Sausage 5, Side of eggs 6 + Egg Whites 3

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-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

ISABELLE GARRAULT SANCERRE
23/88

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

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 foral notes. Semi Dry and quit refreshing.

D'ARGENT SAUVIGNON BLANC 13/48
Vin De France, France — This French Sauvignon blanc drinks as refreshing as a NZ classic! Has beautiful blanc bouquet of citrus fruits and green apples.

Single Malts

LAPHROAIG 10 YEARS
TALISKER 10 YEARS
OBAN 14 YEARS
GLENLIVET 12 YEARS
GLENFIDDICH 15 YEARS
BALVENIE 12 YEARS

Bottles & Cans

CORONA 7
HEINEKEN 7
MILLER LIGHT 6

Spritz Bar \$15

GARDEN

*Italicus, ruby red grapefruit,
sage, lime, bubbles*

WILLOW

*Fig, Cynar, Mint, Lemon,
bubbles*

PARK AVE

*Blueberry infused St. Germain,
Lavender honey, Lemon, bubbles,
club*

HUDSON

*Strawberries, Rose petals, Mint,
Lime, Bubbles, Club*

CLASSIC

Aperol, Club, Bubbles

BLOODY MARYS 14

House-made blend mix

MIMOSAS 11

*(OJ, pineapple, peach, mango,
guava or cranberry)*

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

LAWSONS 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.

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.

CHATEAU DE COUSTARELLE CAHORS
MALBEC 13/48

Southwest France— A 80% 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.

Dessert Wine

CASTELLO DI VOLAPIA PASSITO DI
PANTELLARIA NIKA (ORGANIC) 10

Provence, France--- 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.

Ask Your Server About Our Rotating
Taps