

Oak Wine Bar

Fall Dinner Menu

Small Plates

Simply Soup 6

Orange-Thyme Marinated Olives 5

Polenta Cake with Goat Cheese & Mushrooms 8

Sauvignon Blanc, Chardonnay, Lager Beer

Cod Croquetas with Green Chile Sauce 8

Gruner, Sauvignon Blanc, Pilsner Beer

Garlic Shrimp with Crostini 9

Vinho Verde, Riesling, Pilsner Beer

Truffle Mousse Pate 9

Chianti, Grenache-Syrah, Ale Beer

Brussels Sprouts with Bacon & Walnuts 8

Zweigelt, Pinot Noir, Lager Beer

Meatballs in Almond Cream Sauce 10

Pinot Noir, Grenache-Syrah, Dunkel Beer

Seared Scallops, Chorizo & Mashed Maple-Pumpkin 10

Riesling, Alvarinho, Lager & Stout Beer

Pulled Pork, Shaved Parmesan & Arugula Sliders 9

Massaya, Malbec, Pilsner Beer

Bruschetta Bar

one- 3, three- 8, five- 12

- Artichoke Salsa
- Ricotta & Fig Jam
- Olive Tapenade
- Roasted Tomatoes
- Marinated Mushrooms
- Truffle Mousse Pate
- Chipotle Steak
- Duck Rilette & Apricot Preserve
- Roasted Grapes & Goat cheese
- Gorgonzola & Candied Bacon

Cheese & Meat Flights

Three-12 - Five-18 - Seven 22

{ Cheese }

Manchego
Vintage Cheddar
Gorgonzola
Aged Goat
Ricotta
Comte

{ Cured Meats }

Prosciutto
Sopressata
Candied Bacon
Chorizo
Truffle Mousse
Farm Ham

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Salads

Oak's Simple Salad- Roasted Tomatoes & Market Greens 9

Roasted Pears, Chili Walnuts, Baked Goat Cheese & Arugula 13

Hearty Fall Salad- Bacon, Butternut Squash, Almonds & Gorgonzola 13

Warm Hanger Steak, Mushrooms & Onions on a bed of Baby Spinach 15

Large Plates

Spinach Gnocchi with Creamy Gorgonzola & Toasted Walnuts Sauce 14

Chardonnay, Sauvignon Blanc, Dunkel Beer

Roasted Fall Vegetables with Herb Crusted Goat Cheese 16

{Zucchini, Fennel, Butternut Squash, Mushrooms & Cauliflower}

Riesling, Rose, Pinot Noir, Ale Beer

Whole Baked Branzino with Potato-Artichoke Gratin 18

Vinho Verde, Sauvignon Blanc, Wheat & Pilsner Beer

Seared Sea Scallops with Soft Polenta & Caramelized Fennel 17

Riesling, Chardonnay, Ale Beer

Glazed Salmon* with Roasted Shallots & Butternut Squash 17

*{*bio, sustainably farmed, antibiotic & hormone free}*

Riesling, Alvarinho, Pinot Noir, Wheat Beer

Sautéed Chicken* with Parsnip Puree & a Cider Reduction 16

*{*free-range, antibiotic & hormone free}*

Chardonnay, Riesling, Pinot Noir, Dunkel Beer

Merguez – Lamb Sausage, Tomato-Chickpea Sauce & Sweet Potato Fries 15

Massaya, Tempranillo, Porter Beer

Grilled Skirt Steak with a Salsa Verde & Rosemary Fries 18

Malbec, Grenache-Syrah, Lager Beer

Drunken Baby Ribs with Mashed Potatoes & Market Greens 16

Grenache-Syrah, Massaya, Chianti, Ale Beer

Sides 5 - Mashed Potatoes, Polenta Cake, Sautéed Spinach, Mixed Greens
