

Oak Wine Bar

Summer Dinner Menu

Small Plates

Simply Soup 6

Orange-Thyme Marinated Olives 5

Crispy Artichoke with Aioli 8

Sauvignon Blanc, Vinho Verde, Lager Beer

Polenta Cake with Goat Cheese & Mushrooms 8

Sauvignon Blanc, Orvieto, Lager Beer

Cod Croquetas with Green Chile Sauce 8

Gruner, Sauvignon Blanc, Pilsner Beer

Sea Scallops & Chorizo with a Mint-Pea Puree 10

Muscadet, Chardonnay, Lager Beer

Garlic Shrimp with Crostini 9

Vinho Verde, Muscadet, Pilsner Beer

Truffle Mousse Pate 9

Chianti, Grenache-Syrah, Ale Beer

Meatballs in Almond Cream Sauce 10

Orvieto, Pinot Noir, Dunkel Beer

Pulled Pork, Shaved Parmesan & Arugula Sliders 9

Massaya Rose, Pinot Noir, Pilsner Beer

Salads

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

Grilled Pineapple, Queso Fresco, Red Onions, Avocado & Arugula 13

Hearty Summer Salad- Bacon, Caramelized Carrots, Almonds & Gorgonzola 13

Seared Sea Scallops, Couscous, Orange, Grapefruit & Arugula 15

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

Bruschetta Bar

one- 3, three- 8, five- 12

- Artichoke Salsa
- Ricotta & Fig Jam
- Olive Tapenade
- Roasted Tomatoes
- Garlic Spinach & Bacon
- Marinated Mushrooms
- Strawberry, Ricotta & a Balsamic Reduction
- Truffle Mousse Pate
- Chipotle Steak
- Gorgonzola & Candied Bacon

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Summer Dinner Menu

Large Plates

Spinach Gnocchi with Creamy Gorgonzola & Toasted Walnuts Sauce 14

Pinot Noir, Chianti, Dunkel Beer

Roasted Summer Vegetables with Herb Crusted Goat Cheese 16

Sauvignon Blanc, Rose, Pinot Noir, Ale Beer

Whole Baked Branzino on a bed of Fresh Herbs & Citronette 16

Vinho Verde, Gruner, Wheat & Pilsner Beer

Pan Seared Sea Scallops with Soft Polenta & Crispy Leeks 16

Muscadet, Riesling, Chardonnay, Ale Beer

Bio Salmon & Roasted Shallots with Caramelized Gingered Carrots 17

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

Riesling, Orvieto, Rose, Wheat Beer

Merguez –

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

Massaya, Tempranillo, Porter Beer

Sautéed Chicken* with Polenta Cake & Nectarine-Blackberry Salsa 16

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

Orvieto, Riesling, Pinot Noir, Dunkel Beer

Skirt Steak with a Salsa Verde & Rosemary Fries 18

Malbec, Grenache-Syrah, Tempranillo, Lager Beer

Drunken Baby Ribs with Mashed Potatoes & Market Greens 16

Granache-Syrah, Massaya, Chianti, Ale Beer

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
Canadian Bacon