

# OAK & FRONT

KITCHEN + BAR

## - SMALL PLATES -

- OLIVES** \$9  
olives, fresh herbs, feta
- AWW... NUTS** \$10  
assortment of house candied and roasted nuts, dried cranberries
- BABA GANOUSH** \$12  
house-made baba ganoush, naan bread with curated accompaniments
- BREAD + OIL** \$9  
french baguette, extra virgin olive oil, parmesan reggiano, cracked pepper

## - SOUP + SALAD -

- SOUP DU JOUR** \$12  
house-made soup served with bread  
..... cup of soup du jour: \$8
  - BRUSSELS GODDESS** \$14  
thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing  
..... add chicken +4
  - THE GOAT-BEETER** \$14  
spring mix, goat cheese, baby beets, pickled red onion, walnuts
- DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN GODDESS, BLUE CHEESE, BALSAMIC VINAIGRETTE**

## - BOARDS & MEDIUM PLATES -

- THE O&F BOARD** \$30  
serves 2-4 people regional meat and cheese selection with curated accompaniments
- PRETZEL BOARD** \$25  
whole grain mustard, cheese sauce, local meat and cheese, curated accompaniments
- STEAMED MUSSELS** \$15  
pancetta, white wine tomato jam broth, lemon, parsley, crostini

- FIG FLATBREAD** \$18  
figs, caramelized onion, olive oil, walnuts, goat cheese, fresh greens
- CILLIAN FLATBREAD** \$18  
tomato sauce, sausage, Sopressata, bacon, oregano, caramelized onion, fontina
- FUNGI FLATBREAD** \$19  
bechamel, fontina, caramelized onion, rosemary, thyme, garlic, wild mushrooms, parmigiano-reggiano
- THE "BECKY" FLATBREAD** \$18  
bechamel, caramelized onion, fresh garlic, chicken, bacon, fontina, buttermilk ranch

## - SANDWICHES -

- RIVERFRONT WRAP** \$15  
chicken, bacon, swiss, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo w/side
- CHICKEN CLUB** \$15  
chicken breast, swiss, bacon, avocado, pickled red onion, chipotle mayo, brioche bun
- CUBANO** \$15  
ham, pulled pork, swiss, mustard aioli, bacon, pickles, pressed baguette w/side
- O&F BLT** \$15  
black pepper bacon, lettuce, tomato, kewpie aioli, sourdough w/side
- THE PAUL REUBENS** \$16  
corned beef, sauerkraut, swiss cheese, bacon, slaw, russian dressing, rye bread w/ side
- MISSISSIPPI BEEF** \$16  
slow braised beef, bell pepper, caramelized onion, old bay mayo, Italian loaf

**SIDES: KETTLE CHIPS, APPLE CABBAGE SLAW, SIDE SALAD**  
ADD A SIDE SALAD \$6

## - AFTER 5 PM -

- ROASTED CHICKEN** \$22  
airline chicken breast, roasted garlic mashed potatoes, seasonal vegetable, caramelized onion, bechamel w/ side salad
- RY'S FAMOUS ROTINI & CHEESE** \$16  
Rotini noodles, three cheese sauce, carnitas, house made bbq sauce, red hot rippet crumble
- POT ROAST** \$22  
braised beef, roasted garlic mashed potatoes, glazed carrots, caramelized onion gravy, biscuit w/ side salad
- VEGETABLE FRIED RICE** \$16  
bell pepper, shaved brussels sprouts, caramelized onion, asparagus, wild mushroom, egg  
add protein +4 (bacon, chicken, ham, pork)
- RATATOUILLE LASAGNA** \$18  
eggplant, squash, zucchini, bechamel, bravas sauce, fontina, noodles w/ side salad
- SALMON** \$27  
honey glazed 8 ounce norwegian salmon, roasted potatoes, asparagus, basil pesto w/ side salad

**- DESSERT -**

**CHEESECAKE** \$9

housemade cheesecake, bourbon  
caramel, chocolate sauce, raspberries

**GOOEY BUTTER COOKIES** \$10

housemade cookies, sweet cream  
spread, fruit, blueberry sauce, pretzel  
bites, powdered sugar

**O&F GELATO** \$8

locally made with a daily rotation of  
flavors served in waffle cone  
choose 1 to 3 flavors

**O&F CHOCOLATE CAKE** \$9

slice of house made chocolate  
bundt cake topped with chocolate  
ganache

**ARTISAN MACARON TRIO** \$9

washMo's favorite blue duck  
macarons with seasonal rotation

**- AFTER DINNER DRINKS -**

<b>DOM Benedictine Brandy</b>	6
<b>Arvero Limencello</b>	6
<b>Amaro Nonino</b>	11
<b>Boomsma Bitter Herbal Liqueur</b>	8
<b>Fernet Branca</b>	7
<b>Niepoort Tawny Port</b>	16   37

**French Press Coffee** ..... 6

Fresh dark roasted coffee served in a French Press

- Five Farm Irish Liqueur - Single +3 | Double +6
- St George NOLA Coffee Liqueur - Single +3 | Double +6

**Soft Beverages** ..... 3

Coca-Cola Cane Sugar, Diet Coke, Sprite, Orange, Root Beer, Ginger Ale, Ginger Beer, Indian Tonic, Club Soda, Juice - Orange, Cranberry, Grapefruit

**COFFEE FROM THE  
CELLAR @ OAK & FRONT**

AVAILABLE UNTIL 7 PM DAILY

**SPECIALTY  
DRINKS**

**Iced Caramel Macchiato**  
6.25 | 7.00

**Iced Chai Tea Latte**  
5.75 | 6.25 **dirty + 1.50**

**Hot Tea**  
3.00

Featuring Big Heart Tea  
Company (St Louis)  
Edith Gray, Cup of Sunshine,  
Royal Treatment, Seasonal

**COLD  
DRINKS**

**Iced Espresso Latte**  
5.75 | 6.25

vanilla, caramel, salted  
caramel, hazelnut, toasted  
marshmallow, spiced brown  
sugar

**Iced tea**  
3.00

flavored tea + .50  
peach, raspberry, lavender

**HOT COFFEE**

<b>Affogato</b>	<b>6.50</b>
<b>Caffe Americano</b>	<b>3.75   4.25</b>
<b>Caffe Latte</b>	<b>4.75   5.25</b>
<b>Caffe Mocha</b>	<b>5.25   5.75</b>
<b>Cappuccino</b>	<b>4.75   5.25</b>
<b>Coffee</b>	<b>3.25   3.75</b>
<b>Cortado</b>	<b>4.00</b>
<b>Espresso</b>	<b>3.00   4.00</b>
<b>Flat White</b>	<b>4.75   5.25</b>

milk substitutions: almond | oat | + \$1