

# OAK & FRONT

KITCHEN + BAR

## - SMALL PLATES -

|   |      |
|---|------|
| <b>OLIVES</b>   | \$9  |
| olives, fresh herbs, feta                                       |      |
| <b>AWW... NUTS</b>  | \$10 |
| assortment of house candied and roasted nuts, dried cranberries |      |
| <b>BEAN DIP</b>   | \$11 |
| assortment of pickled vegetables, bean dip                      |      |
| <b>HUMMUS</b>   | \$12 |
| house-made hummus, naan bread, pickled vegetables               |      |
| <b>BREAD + OIL</b>  | \$9  |
| french baguette, extra virgin olive oil                         |      |

## - MEDIUM PLATES -

|  |      |
|--|------|
| <b>PATATAS BRAVAS</b>  | \$10 |
| roasted potatoes, rosemary, bravas tomato sauce, kewpie aioli, parsley                             |      |
| <b>ASPARAGUS</b>   | \$9  |
| roasted garlic cream sauce, pecorino   |      |
| <b>STEAMED MUSSELS</b>   | \$14 |
| pancetta, white wine tomato jam broth, lemon, parsley, crostini                                    |      |
| <b>IGNACIO'S</b>   | \$12 |
| corn tortilla chips, cheese sauce, pulled pork, corn cream, green onion                            |      |
| <b>MARGHERITA FLATBREAD</b>  | \$15 |
| marinated tomato, mozzarella, basil, olive oil   |      |
| <b>GILLIAN FLATBREAD</b>   | \$18 |
| tomato sauce, sausage, Sopressata, bacon, oregano, caramelized onion, fontina                      |      |
| <b>FUNGI FLATBREAD</b>   | \$17 |
| bechamel, fontina, caramelized onion, rosemary, thyme, garlic, wild mushrooms, parmigiano-reggiano |      |

## - BOARDS -

|  |      |                   |      |
|--|------|-------------------|------|
| <b>PETITE BOARD</b>  | \$20 | <b>OAK BOARD</b>  | \$38 |
| serves 2-3 people  |      | serves 4-5 people |      |
| an assortment of local meats and artisanal cheeses with accompaniments |      |                   |      |

## - SOUP + SALAD -

|  |      |
|--|------|
| <b>SOUP DU JOUR</b>  | \$12 |
| house-made soup served with bread<br>..... cup of soup du jour: \$8                                |      |
| <b>BRUSSELS GODDESS</b>  | \$14 |
| thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing |      |
| <b>BUTTERNUT BALSAMIC</b>  | \$15 |
| mixed greens, roasted butternut squash, red onion, tomato, feta cheese, olives, balsamic dressing  |      |
| <b>DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN GODDESS, BLUE CHEESE</b>                  |      |

## - LUNCH ENTREES -

|   |      |
|---|------|
| AVAILABLE 11-2 .....  |      |
| <b>BANH MI</b>  | \$12 |
| pickled carrot/daikon/red onion, kewpie aioli, chili crisp, cilantro, baguette w/side         |      |
| <b>CUBANO</b>   | \$14 |
| ham, pulled pork, swiss, mustard aioli, bacon, pickles, pressed baguette w/side               |      |
| <b>GODDESS CHICKEN SANDWICH</b>   | \$14 |
| chicken salad, tomato jam, green goddess dressing, arugula, brioche bun w/ side               |      |
| <b>CARBONARA</b>  | \$15 |
| pancetta, garlic, bucatini, egg, parmigiano-reggiano, black pepper                            |      |
| ALWAYS AVAILABLE .....  |      |
| <b>RIVERFRONT WRAP</b>  | \$14 |
| chicken, bacon, fontina, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo w/side |      |
| <b>FRONT STREET TACOS</b>   | \$12 |
| pork carnitas, pickled red onion, cilantro, salsa verde, corn tortilla, served with slaw      |      |
| <b>O&amp;F BLT</b>  | \$15 |
| black pepper bacon, lettuce, tomato, kewpie aioli, sourdough w/side                           |      |

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

|  |      |
|--|------|
| <b>PRETZEL BOARD</b>   | \$25 |
| whole grain mustard, cheese sauce, local meat and cheese, accompaniments |      |

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KITCHEN + BAR

## - SMALL PLATES -

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|---|------|
| <b>OLIVES</b>   | \$9  |
| olives, fresh herbs, feta                                       |      |
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| assortment of house candied and roasted nuts, dried cranberries |      |
| <b>BEAN DIP</b>   | \$11 |
| assortment of pickled vegetables, bean dip                      |      |
| <b>HUMMUS</b>   | \$12 |
| house-made hummus, naan bread, pickled vegetables               |      |
| <b>BREAD + OIL</b>  | \$9  |
| french baguette, extra virgin olive oil                         |      |

## - MEDIUM PLATES -

|  |      |
|--|------|
| <b>PATATAS BRAVAS</b>  | \$10 |
| roasted potatoes, rosemary, bravas tomato sauce, kewpie aioli, parsley                             |      |
| <b>ASPARAGUS</b>   | \$9  |
| roasted garlic cream sauce, pecorino   |      |
| <b>STEAMED MUSSELS</b>   | \$14 |
| pancetta, white wine tomato jam broth, lemon, parsley, crostini                                    |      |
| <b>IGNACIO'S</b>   | \$12 |
| corn tortilla chips, cheese sauce, pulled pork, corn cream, green onion                            |      |
| <b>MARGHERITA FLATBREAD</b>  | \$15 |
| marinated tomato, mozzarella, basil, olive oil   |      |
| <b>CILLIAN FLATBREAD</b>   | \$18 |
| tomato sauce, sausage, Sopressata, bacon, oregano, caramelized onion, fontina                      |      |
| <b>FUNGI FLATBREAD</b>   | \$17 |
| bechamel, fontina, caramelized onion, rosemary, thyme, garlic, wild mushrooms, parmigiano-reggiano |      |

## - BOARDS -

|  |      |                   |      |  |      |
|--|------|-------------------|------|--|------|
| <b>PETITE BOARD</b>  | \$20 | <b>OAK BOARD</b>  | \$38 | <b>PRETZEL BOARD</b>   | \$25 |
| serves 2-3 people  |      | serves 4-5 people |      | whole grain mustard, cheese sauce, local meat and cheese, accompaniments |      |
| an assortment of local meats and artisanal cheeses with accompaniments |      |                   |      |  |      |

## - SOUP + SALAD -

|  |      |
|--|------|
| <b>SOUP DU JOUR</b>  | \$12 |
| house-made soup served with bread<br>..... cup of soup du jour: \$8                                |      |
| <b>BRUSSELS GODDESS</b>  | \$14 |
| thin shaved brussels, black pepper bacon, nuts, red onion, shaved parmesan, green goddess dressing |      |
| <b>BUTTERNUT BALSAMIC</b>  | \$15 |
| mixed greens, roasted butternut squash, red onion, tomato, feta cheese, olives, balsamic dressing  |      |
| <b>DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN GODDESS, BLUE CHEESE</b>                  |      |

## - DINNER ENTREES -

|  |      |
|--|------|
| <b>RIVERFRONT WRAP</b>   | \$14 |
| chicken, bacon, fontina, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo, served with side |      |
| <b>FRONT STREET TACOS</b>  | \$12 |
| pork carnitas, pickled red onion, cilantro, salsa verde, corn tortilla, served with slaw                 |      |
| <b>O&amp;F BLT</b>   | \$15 |
| black pepper bacon, lettuce, tomato, kewpie aioli, sourdough, served with side                           |      |
| <b>FILET MIGNON</b>  | \$44 |
| roasted potatoes, asparagus, mustard cream sauce, served with side salad                                 |      |
| <b>SCALLOPS + BACON</b>  | \$29 |
| cauliflower cream, pancetta, tomato jam, asparagus, served with side salad                               |      |
| <b>ROJO ROTINI</b>   | \$18 |
| bravas tomato sauce, cream, sausage, wild mushroom, rotini, pecorino-romano                              |      |
| <b>CARBONARA</b>   | \$15 |
| pancetta, garlic, bucatini, egg, parmigiano-reggiano, black pepper                                       |      |
| <b>RISOTTO</b>   | \$18 |
| wild mushrooms, asparagus, roasted garlic, parmigiano-reggiano   |      |

.....  
**SIDES: KETTLE CHIPS, APPLE CABBAGE SLAW, SIDE SALAD**  
 .....

**ADD A SIDE SALAD \$6**

# OAK & FRONT

KITCHEN + BAR

## - BRUNCH -

|  |      |
|--|------|
| <b>BISCUITS &amp; GRAVY</b>  | \$11 |
| sausage gravy, fresh baked biscuits  |      |
| <b>FRENCH TOAST</b>  | \$12 |
| brioche, cinnamon batter, cream cheese spread, blueberry sauce                                   |      |
| <b>FRITATTA</b>  | \$12 |
| egg, potato, fontina, bacon  |      |
| <b>BREAKFAST FLATBREAD</b>   | \$14 |
| sausage gravy, fontina, bacon, caramelized onion, egg, cheese sauce                              |      |
| <b>HUEVOS RANCHEROS</b>  | \$12 |
| corn tortilla, refried beans, fried egg, salsa verde, avocado, pico de gallo                     |      |
| <b>AVOCADO TOAST</b>   | \$12 |
| toasted whole grain bread, avocado spread, arugula, pickled red onion, egg, everything seasoning |      |
| <b>ONE EYED JACK</b>   | \$14 |
| toasted sourdough, egg, bacon, potatoes  |      |
| <b>FRONT STREET TACOS</b>  | \$12 |
| pork carnitas, pickled red onion, cilantro, salsa verde, corn tortilla                           |      |
| <b>GODDESS CHICKEN SANDWICH</b>  | \$14 |
| chicken salad, tomato jam, green goddess dressing, arugula, brioche bun w/ side                  |      |
| <b>O&amp;F BLT</b>   | \$15 |
| black pepper bacon, lettuce, tomato, kewpie aioli, sourdough                                     |      |
| <b>RIVERFRONT WRAP</b>   | \$14 |
| chicken, bacon, fontina, lettuce, tomato, red onion, avocado, chili crisp, kewpie mayo           |      |

## - BOARDS -

|  |      |                   |      |  |    |
|--|------|-------------------|------|--|----|
| <b>PETITE BOARD</b>  | \$20 | <b>OAK BOARD</b>  | \$38 | <b>PRETZEL BOARD</b>   | 25 |
| serves 2-3 people  |      | serves 4-5 people |      | whole grain mustard, cheese sauce, local meat and cheese, accompaniments |    |
| an assortment of local meats and artisanal cheeses with accompaniments |      |                   |      |  |    |

## - SOUP + SALAD -

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| mixed greens, roasted butternut squash, red onion, tomato, feta cheese, olives, balsamic dressing  |      |
| <b>DRESSINGS: EVERYTHING BAGEL VINAIGRETTE, RANCH, GREEN GODDESS, BLUE CHEESE</b>                  |      |

## - BRUNCH COCKTAILS -

|  |      |
|--|------|
| <b>APEROL SPRITZ</b>   | \$10 |
| aperol and prosecco  |      |
| <b>BOOZY ICED COFFEE</b>   | \$11 |
| coffee liqueur, Irish cream, vanilla vodka, coffee, cream        |      |
| <b>BLOODY MARY</b>   | \$10 |
| vodka, Zing Zang, Worcestershire, horseradish                    |      |
| <b>OVERLOADED BLOODY MARY</b>                                    | \$12 |
| bacon, celery, pepperoncini pepper, pickles, olives, lemon wedge |      |
| <b>MIMOSA</b>  | \$8  |
| prosecco, orange juice   |      |
| <b>CARAFE OF MIMOSAS</b>   | \$30 |
| 5 servings   |      |
| <b>TEQUILA SUNRISE</b>   | \$10 |
| tequila, orange juice, grenadine                                 |      |



## - COFFEE FROM THE CELLAR @ O&F -

|                        |                 |                           |                 |
|------------------------|-----------------|---------------------------|-----------------|
| <b>AFFAGATO</b>        | \$6.50          | <b>COFFEE</b>             | \$3.25   \$3.75 |
| <b>CAFFE AMERICANO</b> | \$3.75   \$4.25 | <b>CORTADO</b>            | \$4             |
| <b>CAFFE LATTE</b>     | \$4.75   \$5.25 | <b>ESPRESSO</b>           | \$3   \$4       |
| <b>CAFFE MOCHA</b>     | \$5.25   \$5.75 | <b>ESPRESSO MACCHIATO</b> | \$4             |
| <b>CAPPUCCINO</b>      | \$4.75   \$5.25 | <b>FLAT WHITE</b>         | \$4.75   \$5.25 |