

OAK STREET

INN & LOUNGE

EST. 1862

Small Plates

FRIED ARTICHOKE HEARTS 12

Topped With Balsamic Glaze & Parmesan Reggiano (G)

SWEET POTATO DUMPLINGS 15

Locally Made, Garlic Cream Sauce, Parsley, Parmesan Reggiano (V)

CRAB CAKES 35

Backfin Crab, Bed of Greens, House-Made Remoulade

TRUFFLE FRIES 13

Hand Cut, Parmesan Reggiano, Truffle Aioli, Black Truffle Sea Salt (G)

BURRATA 15

Roasted Baby Tomatoes, Rosemary Olive Oil, Pine Nuts, Basil, Toast Points (V)

Greens

OAK STREET SALAD 12

Local Greens, Farmhouse Dressing, Manchego Cheese, Baby Tomatoes, Radishes, Red Onions, Cucumbers, Sunflower Seeds (V) (G)

CAESAR SALAD 11

Romaine, Red Onions, Shaved Parmigiano Reggiano, House-Made Caesar Dressing & Croutons

SEASONAL SALAD

Inquire With Your Server/Bartender

INQUIRE ABOUT ADDING A PROTEIN

Mains

*RIBEYE 52

House-Made Creamy Peppercorn Sauce, Truffle Whipped Potatoes, Garlic Green Beans (G)

*BEEF TENDERLOIN 50

Truffle Whipped Potatoes, Roasted Local Carrots, Red Wine Reduction (G)

*HALF ROASTED CHICKEN 36

Locally Sourced from Amish Farm, Rich Chicken Jus, Wild Local Mushrooms, Roasted Garlic Broccolini (G)

OXTAIL OSSO BUCCO 42

House-Made Mirepoix Sauce, Creamy Parmigiano Polenta, Gremolata

BUTTERNUT SQUASH RAVIOLI 38

Locally Made, Wild Local Mushrooms, Roasted Butternut Squash, Brown Butter Sauce, Spinach, Parmigiano Reggiano (V)

COURGETTI 30

Zucchini Noodles, Red Onions, Asparagus, Baby Tomatoes, Garlic Cream Sauce, Parmigiano Reggiano (V) (G)

*CAST IRON SEARED FISH -MARKET-

Inquire With Your Server/Bartender

THE BURGER 25

1855 Angus Chuck, Red Rock Cheddar, Baby Arugula, Heirloom Tomato, Balsamic Bacon Onion Jam, Bacon Fat Brioche, Hand-Cut Sweet Potato Fries



Head Chef Tyler Craig

(V) = Vegetarian (G) = Gluten Free

All Fried Items Are Cooked In Beef Tallow

* = Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness

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