



Crown of the Oak
ROOFTOP PATIO FOOD MENU

FRIED ARTICHOKE HEARTS 12

Topped With Balsamic Glaze &
Shaved Parmigiano Reggiano (G)

CRAB CAKES 35

Backfin Crab, Bed of Greens,
House-Made Remoulade

TRUFFLE FRIES 13

Hand Cut, Parmigiano Reggiano,
Truffle Aioli, Sea Salt (G)

BURRATA 15

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

OAK STREET SALAD 12

Local Greens, Farmhouse Dressing, Manchego,
Baby Tomatoes, Radishes, Red Onion,
Cucumber, Sunflower Seeds (V)(G)

CAESAR SALAD 11

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

FRESH POMEGRANATE & SQUASH SALAD 15

Local Greens, Dijon Pomegranate Vinaigrette,
Shallots, Roasted Butternut Squash,
Pomegranate Seeds, Feta, Pepitas (V)(G)

RASPBERRY AFFOGATO 13

Vanilla Bean Ice Cream, Messenger Espresso,
Raspberry Liqueur (V)(G)

PUMPKIN CHEESECAKE 13

Spiced Graham Cracker Crust, Topped With
Chocolate Ganache, Whipped Cream,
Caramel Drizzle

CHOCOLATE MOUSSE 14

Orange Infused Olive Oil Whipped Cream
& Shortbread Biscuit (V)

Head Chef

(V) = Vegetarian (G) = Gluten Free

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