

STARTERS

WARM OLIVES

preserved lemon 6

LOCAL RAW OYSTERS

mignonette. jalapeno 3ea

ARTISAN CHEESE BOARD

house made jams 18

CHARRED OCTOPUS

braised greens. chorizo. pickled mustard seed 15

SEASONAL SOUP 9

ORGANIC SALMON TARTARE

parsley. lemon. shallots. whole grain mustard 13

HAMDEN BURRATA

tomato. basil. olive oil. saba. 15

P.E.I. BLUE LIP MUSSELS

jalapenos. tomato. basil. cilantro. parsley. white wine 14

WOOD FIRED ORGANIC CHICKEN WINGS

sriracha honey glaze. spring onions 10

SALADS

KALE SALAD

pickled onion. squash. local apple. goat cheese 13

ARUGULA + FENNEL

blood orange. pecorino. hazelnuts. saba 12

LITTLE GEM CAESAR

farm egg. bacon. pecorino 11

FARM GREENS

avocado. radishes. lemon vinaigrette 12

LOCAL BEET + CARROT

goat cheese. arugula. sunflower seeds 14

MAIN

NORCINA

housemade sausage. wild mushroom. black truffle cream 21

AMATRICIANA

spicy tomato sauce. guanciale. scallion 18

BOLOGNESE

pork + beef + veal ragu. ricotta 19

CLAM PASTA

greens. leeks. calabrian chile 19

CRISPY ORGANIC CHICKEN

marble potato. braised greens. roasted garlic 24

CRAFT BUTCHERY GRASS FED HAMBURGER NO BUN

bacon. gorgonzola dolce. onion jam. garlic aioli. o+a ketchup 17

WOOD GRILLED PASTURE RAISED RIBEYE

parsnip puree. brussels. pickled red onion. red wine sauce 39

BRAISED SHORT RIB

saffron risotto. bone marrow. 29

SIDES

ROASTED POTATOES

shallots. parsley 6

WOOD ROASTED BRUSSELS

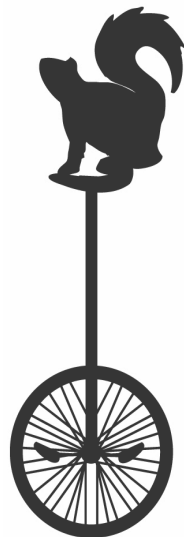
applewood smoked bacon. almonds. honey 8

BROCCOLI RABE***

calabrian chili. garlic 9

BRAISED GREENS

roasted garlic 8



Planning an event? Ask about our banquet services or email AJ, at aj@oakandalmond.com

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. dinner 4.1