

OAK + ALMOND

A FARM TO TABLE RESTAURANT

TAKE HOME A FRESH LOAF OF OUR HOUSE
MADE BREAD BAKED DAILY! 6/EA

STARTERS

WARM OLIVES ***

preserved lemon 8

WOOD ROASTED SHISHITO PEPPERS***

sea salt. lemon oil 9

LOCAL RAW OYSTERS

cucumber + jalapeño mignonette 3ea

OYSTERS ROCKEFELLER

braised greens. bacon 3.5 ea

ARTISAN CHEESE BOARD*

house made jams. crostini 18

CHARRED OCTOPUS*

dill yogurt. potato. chorizo. favas. english peas. fennel.
calabrian chile vinaigrette 15

SEASONAL SOUP 9

ORGANIC SALMON TARTARE*

parsley. lemon. shallots. whole grain mustard 15

HAMDEN BURRATA***

toy box tomato. basil. olive oil. saba. toast 15

MAC + CHEESE

duck confit. aged cheddar. herbed breadcrumbs. arugula 12/23

CRISPY CALAMARI

harissa aioli. grilled lemon 14

P.E.I. BLUE LIP MUSSELS*

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

WOOD FIRED ORGANIC CHICKEN WINGS*

sriracha honey glaze. spring onions 11

PORK + RICOTTA MEATBALLS

spicy tomato sauce 11

SALADS

AMBLER FARM KALE + ANSON MILLS FARRO*

roasted squash. pickled onion. apple. goat cheese 13

ARUGULA + FENNEL **

plums. pecorino. hazelnuts. saba 13

LITTLE GEM CAESAR*

farm egg. bacon. croutons. pecorino 12

FARM GREENS ***

avocado. local radishes. lemon vinaigrette 12

LOCAL BEET + CARROT***

goat cheese. arugula. greens. sunflower seeds 14

FLATBREADS

O+A MARGHERITA FLATBREAD**

house mozzarella. tomato. calabrian chile 15

SAUSAGE FLATBREAD

tomato. braised greens. cresenza. calabrian chile 16

PROSCIUTTO + ARUGULA FLATBREAD

tomato. burrata. grana. saba. lemon oil 21

FUNGHI FLATBREAD**

wild mushroom. charred scallion. fontina. saba 18

SHRIMP + BURRATA FLATBREAD **

broccoli rabe pesto. hazelnuts. saba. 22

MAIN

ORECCHIETTE+ SAUSAGE

house made sausage. broccoli rabe. calabrian chili.
cherry tomatoes. 23

BUCATINI alla AMATRICIANA**

spicy tomato sauce. guanciale. scallion 18

FETTUCCINE alla NORCINA** (HOUSE MADE PASTA)

house made sausage. wild mushroom. black truffle cream 23

PAPPARDELLE BOLOGNESE (HOUSE MADE PASTA)

pork + beef + veal ragu. ricotta 19

FETTUCCINE + CLAMS (HOUSE MADE PASTA)

greens. local leeks. calabrian chile 19

WOOD ROASTED ORGANIC SCOTTISH SALMON

farro verde. beans. baby carrots. shaved brussels. sorrel pesto 31

PAN ROASTED HALIBUT

squash. toy box tomato. fennel. bacon. ramp peso 33

BRAISED SHORT RIB*

anson mills polenta. baby carrots. citrus gremolata 29

CRISPY ORGANIC CHICKEN*

marble potato. greens. roasted garlic 25

CRAFT BUTCHERY GRASS FED LAMB BURGER

feta tzatziki. arugula. tomato. olive aioli. pickled red onion. fries 19

CRAFT BUTCHERY GRASS FED HAMBURGER

bacon. gorgonzola dolce. roasted onion jam. garlic aioli. fries 17

WOOD GRILLED PASTURE RAISED RIB EYE*

wild mushrooms. roasted potato. asparagus. red wine sauce 39

SIDES

ROASTED POTATOES ***

shallots. parsley 6

WOOD ROASTED BRUSSELS*/**

apple wood smoked bacon. almonds. honey 8

BROCCOLI RABE***

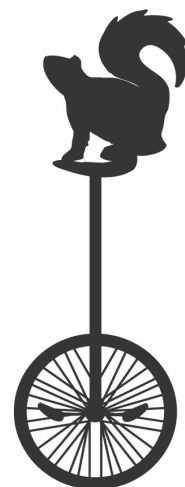
calabrian chili. garlic 9

BRAISED GREENS***

roasted garlic 8

HAND CUT CRISPY FRIES**

o + a ketchup 8



Planning an event? E-mail AJ, at aj@oakandalmond.com for catering + event information.

* denotes (can be) gluten free option ** denotes vegetarian option or can be made vegetarian *** denotes both vegetarian + gluten free
we have gluten free pasta

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **dinner** 10.5