

OAK + ALMOND

LOCAL . SUSTAINABLE . WELL SOURCED

STARTERS

WARM OLIVES ***

preserved lemon 6

WOOD ROASTED SHISHITO PEPPERS***

sea salt. lemon oil 9

LOCAL OYSTERS

raw. mignonette. calabrian chile 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 13

HAMDEN BURRATA***

roasted peppers. basil. toast 15

MAC + CHEESE

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

CRISPY CALAMARI

harissa aioli. grilled lemon 13

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

PORK + RICOTTA MEATBALLS

spicy tomato sauce 10

SALADS

KALE + ANSON MILLS FARRO*

pickled onion. apple. goat cheese 13

ARUGULA + FENNEL **

red plums. pecorino. hazelnuts. saba 13

LITTLE GEM CAESAR*

farm egg. bacon. croutons. grana 12

FARM GREENS ***

avocado. local radishes. lemon vinaigrette 12

LOCAL BEET + CARROT SALAD***

goat cheese. arugula. chive. sunflower seeds 14

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

FLATBREADS

SAUSAGE FLATBREAD

tomato. braised greens. cresenza. calabrian chile 16

PROSCIUTTO + ARUGULA FLATBREAD

tomato. burrata. grana 21

FUNGHI FLATBREAD**

wild mushroom. charred scallion. fontina. saba 18

O+A MARGHERITA FLATBREAD**

house mozzarella. tomato. calabrian chile 15

SHRIMP + BURRATA FLATBREAD **

broccoli rabe pesto. hazelnuts. saba. 22

MAIN

FETTUCINE alla NORCINA** (HOUSE MADE PASTA)

house made sausage. wild mushroom. black truffle cream 21

PASTA AL CEPPO + SWEET FENNEL SAUSAGE

broccoli rabe. calabrian chile 20

BUCATINI alla AMATRICIANA**

spicy tomato sauce. guanciale. scallion 18

PAPPARDELLE BOLOGNESE (HOUSE MADE PASTA)

pork + beef + veal ragu. ricotta 19

FETTUCINE + CLAMS (HOUSE MADE PASTA)

ambler farm mustard greens. local leeks. calabrian chile 19

MAINE LOBSTER + SHRIMP CHITARRA

jalapeno. fresh tomato. leeks 27

WOOD ROASTED WILD KING SALMON

farro verde. beans. sorrel. meyer lemon 31

PAN ROASTED HALIBUT*

squash. toy box tomato. bacon. confit fennel. local pea puree 33

BRAISED SHORT RIB*

anson mills polenta. baby carrot. citrus gremolata 29

CRISPY ORGANIC CHICKEN*

marble potato. swiss chard. roasted garlic 24

CRAFT BUTCHERY GRASS FED LAMB BURGER

goat cheese. pickled fennel. arugula. harissa aioli. fries 19

CRAFT BUTCHERY GRASS FED HAMBURGER

bacon. gorgonzola dolce. onion jam. fries 17

WOOD GRILLED LOCAL GRASS FED RIBEYE*

wild mushrooms. marble potatoes. asparagus. herb butter 39

SIDES

ROASTED POTATOES ***

shallots. parsley 6

WOOD ROASTED BRUSSELS***

applewood smoked bacon. almonds. honey 8

ASPARAGUS + BRANCHVILLE FARM EGG*

parmesan 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** 7.22