

# OAK + ALMOND

A FARM TO TABLE RESTAURANT

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

## STARTERS

WARM OLIVES \*\*\*  
preserved lemon 8

LOCAL RAW OYSTERS  
mignonette. jalapeno 3ea

OYSTERS ROCKEFELLER  
braised greens. bacon. 3.5 ea

ARTISAN CHEESE BOARD  
house made jams. crostini 18

SEASONAL SOUP 8

PORK + RICOTTA MEATBALLS  
spicy tomato sauce 10

WOOD FIRED CHICKEN WINGS \*  
sriracha honey glaze. spring onions 10

ORGANIC SALMON TARTARE  
parsley. lemon. shallots. whole grain mustard 14

HAMDEN BURRATA\*\*\*  
tomato. basil. olive oil. saba. toast 14

MAC + CHEESE  
duck confit. aged cheddar. herb breadcrumbs. arugula 11 / 20

CHARRED OCTOPUS\*  
harissa. polenta. braised greens. chorizo.  
pickled mustard seed 15

CRISPY CALAMARI  
harissa aioli. grilled lemon 14

## FLATBREADS

O + A MARGHERITA \*\*  
house mozzarella. basil. calabrian chile 15

SAUSAGE FLATBREAD  
tomato sauce. braised greens. cresenza. calabrian chile 15

FUNGHI FLATBREAD\*\*\*  
wild mushroom. charred scallion. fontina. saba 17

SHRIMP + BURRATA FLATBREAD \*\*  
broccoli rabe pesto. hazelnuts. saba. 19

## BREAD

ORGANIC HOUSE ROASTED TURKEY PANINO  
fontina. broccoli rabe pesto. avocado. salad 13

BUTTERMILK FRIED ORGANIC CHICKEN SANDWICH  
pimento cheese. pickled cabbage. local honey 14

GRILLED CHEESE + SOUP  
daily selected cheese and accompaniment 14

ORGANIC CHICKEN SALAD  
multigrain. fig jam. green salad 13

CRAFT BUTCHERY GRASS FED HAMBURGER  
bacon. gorgonzola dolce. roasted onion jam garlic aioli. fries 17

CRAFT BUTCHERY GRASS FED LAMB BURGER  
goat cheese. pickled fennel. arugula. harissa aioli. fries 19

## HEALTHY EATS

AMBLER FARM KALE + ANSON MILLS FARRO  
local apple. squash. pickled onion. goat cheese 13

ARUGULA + FENNEL \*\*  
blood orange. pecorino. hazelnuts. saba 12

LOCAL BEET + CARROT \*\*\*  
goat cheese. greens. sunflower seeds 14

KITCHEN SINK  
our ever changing salad 14

LITTLE GEM CAESAR  
farm egg. house bacon. croutons. pecorino 12

FARM GREENS \*\*\*  
avocado. radishes. lemon vinaigrette 12

PULLED ORGANIC CHICKEN WRAP  
sweet potato. black beans. kale. whole grain honey dijon 13

## MAIN

PAPPARDELLE BOLOGNESE  
pork + beef + veal ragu. ricotta 19

FETTUCINE alla NORCINA  
house made sausage. wild mushrooms. truffle cream 21

FETTUCINE + CLAMS  
greens. local leeks. calabrian chili 19

MUSSELS + FRIES \*  
jalapenos. tomato. basil. cilantro. parsley. white wine 16

WOOD ROASTED ORGANIC SCOTTISH SALMON\*  
farro verde. beans. baby carrots. shaved brussels. sorrel pesto 23

CRISPY ORGANIC CHICKEN MILANESE  
pan fried. arugula. grana. lemon yogurt 19

WOOD GRILLED SKIRT STEAK\*  
parsnip puree. brussels. pickled red onion. red wine sauce 20

## EXPRESS LUNCH

2 course/18 3 course/21

Choose One:

SEASONAL SOUP CAESAR SALAD FARM GREENS SALAD

Choose One:

PULLED ORGANIC CHICKEN WRAP

ORGANIC CHICKEN SALAD SANDWICH w/ Fries

ORGANIC TURKEY PANINO w/ Fries PENNE PASTA +  
MEATBALLS

SEASONAL VEGETABLE PASTA

CAESAR w/ GRILLED ORGANIC CHICKEN

FARM GREENS w/ GRILLED ORGANIC CHICKEN

MUSSELS + FRIES

Choose One:

COOKIE VANILLA GELATO

NO SUBSTITUTIONS  
ALA CARTE ONLY- PARTIES OF 1-14 MAX



Planning an event? E-mail AJ direct, [aj@oakandalmond.com](mailto:aj@oakandalmond.com) for catering + event information.

\* denotes 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.

lunch. 4.1