

OAK + ALMOND

STARTERS

WARM OLIVES^{GF}

preserved lemon 9

CRISPY CALAMARI

calamari. delicata squash. harissa aioli. grilled lemon 14

CHARRED OCTOPUS^{GF}

yogurt. potato. chorizo. olives. fennel. chili vinaigrette 15

BRUSSELS SPROUTS^{V/GF}

apple wood smoked bacon. almonds. honey 9

WOOD ROASTED SHISHITO PEPPERS^{GF/VGT/VEGAN}

sea salt. lemon oil 9

MUSSELS^{GF} ADD FRIES 5

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

HAMDEN BURRATA^{GF/VGT}

roasted peppers. basil. saba. crostini 15

ORGANIC SALMON TARTARE^{GF/*}

parsley. lemon. shallots. whole grain mustard. crostini 15

WOOD FIRED CHICKEN WINGS^{GF}

chili honey glaze. scallions 11

MAC + CHEESE

bacon. aged cheddar. herbed breadcrumbs. arugula 12 / 23

PORK + RICOTTA MEATBALLS

spicy tomato sauce 11

SALADS

LITTLE GEM CAESAR

farm egg. bacon. croutons. pecorino 12

LOCAL BEET^{V/GF}

arugula. blood orange. pistachio. ricotta salata 13

FARM GREENS^{V/GF}

avocado. radish. red wine vinaigrette 12

KALE + FARRO SALAD

roasted squash. pickled onion. seasonal fruit. goat cheese 13

ARUGULA + FENNEL

seasonal fruit. pecorino. hazelnuts. saba 13

FLATBREADS

MARGHERITA^{VGT}

house mozzarella. tomato. 15

BACON + EGG

potato. fontina. tomato 16

SAUSAGE

tomato. broccoli rabe. cresenza. calabrian chile 16

PROSCIUTTO + ARUGULA^{VGT}

tomato. burrata. grana. saba. lemon oil 21

FUNGHI^{VGT}

wild mushroom. charred scallion. fontina. saba 18

SHRIMP + BURRATA^{VGT}

broccoli rabe pesto. hazelnuts. saba. 22

ADD

AVOCADO 4
SALMON 9
SHRIMP 8
CHICKEN 5
TWO EGGS 6

BRUNCH

EGGS BENEDICT^{*V}

choice of. ham. smoked salmon. house made biscuit. home fries. hollandaise 15

FRITTATA^{GF}

fontina. kale. bacon. green onion. red peppers garden greens. home fries 15

BRIOCHE FRENCH TOAST

fresh berries. docs maple syrup 14

RICOTTA + LEMON PANCAKES

blueberries. docs maple syrup 14

WOOD GRILLED STEAK + EGGS^{*GF}

home fries 25

CROQUE MADAME

smoked ham. gruyere. farm egg. béchamel 15

MAIN

HOUSE ROASTED TURKEY PANINO

fontina. broccoli rabe pesto. avocado. farm greens 13

WOOD GRILLED CHICKEN SANDWICH

meyer lemon aioli. shaved fennel. arugula. red onion garlic. rosemary parmesan fries 15

GRASS FED HAMBURGER^{GF/*}

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

GRASS FED LAMB BURGER^{GF/*}

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

ORECHIETTE^{VGT}

english peas. asparagus. cherry tomatoes 18

CAVATELLI NORCINA^{GF}

house made fennel sausage. roasted mushroom. crema truffled pecorino 23

FETTUCCINE BOLOGNESE^{GF (HOUSE MADE PASTA)}

pork + beef + veal ragu. ricotta 19

LINGUINI + CLAMS^{GF (HOUSE MADE PASTA)}

chili flakes. parsley. white wine 19

WOOD ROASTED ORGANIC SALMON^{*GF}

farro verde. almond. olive. golden raisin. herbs 27

CHICKEN MILANESE

pan fried. arugula. grana. lemon yogurt 19

ROASTED ORGANIC CHICKEN^{GF}

roasted potato. braised greens. sage 25

WOOD ROASTED ATLANTIC COD

fennel. brussels. bacon. cherry tomato. english pea puree 31

BRAISED SHORT RIB^{GF}

creamy polenta. roasted carrots. citrus gremolata 33

Planning an event? Fill out our online private events inquiry form on our website or email aj@oakandalmond.com
^{GF} gluten free or can be [pasta available] ^V vegetarian or can be - please advise your server

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

6.11.20

brunch