



DINNER MENU

APPETIZERS

P&O CHEESE DIP	9
<i>Park & Oak pimento cheese, crisp vegetables, toast</i>	
CRISPY CHICKEN WINGS	12
<i>Alabama white sauce</i>	
ROASTED GARLIC HUMMUS	9
<i>Chickpea hummus with roasted red pepper relish, cumin, lemon, pita chips, veggies</i>	
FRIED CALAMARI - POINT JUDITH, RI	12
<i>Rhode Island style fried calamari, cherry peppers, garlic-herb butter, lemon</i>	
SUMMER CORN CHOWDER	7
<i>CT dairy, chives</i>	
CT "DEVILED" EGGS <i>GF</i>	8
<i>Park & Oak pimento cheese, crispy parmesan</i>	
PAN ROASTED BRUSSELS SPROUTS <i>GF</i>	9
<i>Candied bacon, pickled red onion, sambal aioli</i>	
GOAT CHEESE FLATBREAD	11
<i>Asparagus, fig puree, onions, sherry reduction</i>	
BEEF BRISKET SLIDERS	11
<i>Slow roasted beef, tomato-chipotle jam, smoked maple cheddar</i>	
P&O BBQ PORK BISCUITS	11
<i>7-hour pulled pork, Bourbon BBQ, coleslaw</i>	
CHICKEN BISCUITS	10
<i>Crispy chicken, pepper jam, pickles</i>	

SALADS

WEDGE SALAD <i>GF</i>	9
<i>Iceberg lettuce, tomatoes, smoked bacon, red onion, blue cheese, creamy buttermilk dressing</i>	
ROASTED BEET SALAD <i>GF</i>	8
<i>Red beets, green apple, goat cheese, arugula, champagne vinaigrette</i>	
GREEN SALAD <i>GF</i>	7
<i>Green salad, cucumber, tomato, local honey-balsamic dressing</i>	
KALE CAESAR SALAD <i>GF</i>	9
<i>Kale, parmesan, summer corn, apple, Caesar dressing</i>	
LOCAL MOZZARELLA & TOMATO SALAD <i>GF</i>	10
<i>Basil pesto, balsamic reduction</i>	
SALAD ADDITIONS:	
<i>Grilled Chicken Breast \$4, Garlic Shrimp \$6, Atlantic Salmon \$7, Crispy Chicken \$4</i>	

SANDWICHES

All sandwiches served with green salad. Sub French fries or Cape Cod garlic chips \$1, sweet potato fries \$2, Gluten free bun \$2

ANGUS BEEF BURGER	14
<i>8oz American Angus beef, muenster cheese, bacon-onion relish, locally baked bun</i>	
FISH SANDWICH	13
<i>Blackened or Roasted fish, lettuce, tomato, coleslaw, spicy mayo, locally baked bun</i>	
NASHVILLE HOT CHICKEN SANDWICH	13
<i>Crispy, spicy chicken breast, lettuce, tomato, lemon mayo, soft roll</i>	

ENTREES

BEEF SHORT RIBS <i>GF</i>	25
<i>Braised beef short ribs, smoked bacon, creamy grits, mushrooms, red wine sauce</i>	
'FREE BIRD' CHICKEN AND WAFFLES	17
<i>Fried chicken and waffles, coleslaw, P&O maple-bourbon syrup</i>	
SEARED COD FILET	21
<i>Local summer corn, Nodine's chorizo, potatoes, onion, lemon</i>	
ATLANTIC SALMON* <i>GF</i>	22
<i>Seared salmon filet, vegetable ratatouille, dill aioli</i>	
SHRIMP AND GRITS <i>GF</i>	23
<i>Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce</i>	
GEORGIA CATFISH	18
<i>Cajun seasoned catfish, sweet potato mash, coleslaw, lemon</i>	
GRILLED BERKSHIRE PORK RIBS <i>GF</i>	21
<i>Dry rubbed and slow cooked, dill-potato salad, honey-habanero glaze</i>	
BLACKENED FISH TACOS (3)	17
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce</i>	
HERB ROASTED 'FREE BIRD' CHICKEN BREAST	19
<i>Panzanella salad with tomatoes, cucumbers, corn, croutons, parmesan, balsamic reduction</i>	

PASTA

FRESH PASTA BOLOGNESE	21
<i>Handmade pappardelle pasta, beef Bolognese sauce, peas, parmesan, ricotta</i>	
LINGUINE WITH CLAMS	21
<i>Garlic, extra virgin olive oil, roasted tomatoes, parsley, Pecorino Romano</i>	
CAVATELLI PASTA WITH MUSHROOMS <i>GF</i>	19
<i>DePuma's gluten free cavatelli, truffle butter, chives, parmesan</i>	
CREAMY MAC-N-CHEESE	14
<i>Elbow macaroni, Vermont cheddar, fontina, parmesan, smoked bacon</i>	
<i>Add: garlic shrimp \$6, lobster \$8, truffle butter \$3, beef brisket \$6</i>	

SIDES

HAND-CUT FRIES	5
<i>Basket of crispy fries, rosemary salt</i>	
SWEET POTATO FRIES	5
<i>Spicy mayo</i>	
MUSHROOMS	6
<i>Roasted mushrooms, herb butter</i>	
SAUTEED BROCCOLI	5
<i>Tomatoes, garlic, lemon</i>	

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We are proud to serve locally sourced, sustainable foods with a focus on quality.

Enjoy half price wine by the bottle, every Tuesday, all day!