



LUNCH MENU

APPETIZERS

- P&O CHEESE DIP** 9
Park & Oak pimento cheese, crisp vegetables, toast
- FRIED CALAMARI - POINT JUDITH, RI** 12
Rhode Island style fried calamari, cherry peppers, garlic-herb butter, lemon
- SUMMER CORN CHOWDER** 7
Chives
- CRISPY CHICKEN WINGS** 12
Alabama white sauce
- ROASTED GARLIC HUMMUS** 9
Chickpea hummus with roasted red pepper relish, cumin, lemon, pita chips, veggies
- PAN ROASTED BRUSSELS SPROUTS GF** 9
Brussels sprouts, candied bacon, pickled red onion, sambal aioli
- GOAT CHEESE FLATBREAD** 11
Asparagus, fig puree, onions, sherry reduction
- CRISPY CHICKEN BISCUIT** 10
Spicy pepper jam, homemade pickles

SANDWICHES

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

- P&O CHEESE SANDWICH** 11
Park & Oak pimento cheese, toasted country bread, tomatoes
- ANGUS BEEF BURGER*** 14
8oz. American Angus beef, muenster cheese, bacon-onion relish, locally baked brioche bun
- HOUSE BURGER*** 12
*LTO, cheddar, locally baked brioche bun
Add brisket \$3, P&O pimento cheese \$2*
- FISH SANDWICH** 13
Blackened or roasted fish, lettuce, roasted tomato, coleslaw, spicy mayo, locally baked bun
- FRIED CHICKEN & PIMENTO SANDWICH** 13
House-made pickles, P&O pimento cheese, soft roll
- BEEF BRISKET SANDWICH** 14
Smoked Vermont cheddar, tomato-chipotle jam, local country bread
- BBQ PORK SANDWICH** 14
Slow roasted pork, goat cheese, P&O bourbon sauce, pickled red onion, sourdough
- CALI BURGER** 13
Avocado, cherry pepper, chili-mayo, locally baked brioche bun
- THE TONY-D SANDWICH** 13
Fried chicken, melted muenster cheese, sweet & spicy pepper jelly, tomatoes, soft roll

SALADS

Add: grilled or blackened chicken \$4, garlic shrimp \$6, chopped bacon \$2, salmon \$7

- WEDGE SALAD GF** 9
Iceberg lettuce, tomatoes, smoked bacon, red onion, blue cheese, creamy buttermilk dressing
- ROASTED BEET SALAD GF** 8
Red beets, green apple, goat cheese, arugula, champagne vinaigrette
- GREEN SALAD GF** 7
Green salad, cucumber, tomato, local honey-balsamic dressing
- KALE CAESAR SALAD GF** 9
Kale, parmesan, summer corn, apple, Caesar dressing
- LOCAL MOZZARELLA & TOMATO SALAD GF** 10
Basil pesto, balsamic reduction
- ROASTED SHRIMP SALAD GF** 14
Baby arugula, strawberry, cucumber, parmesan, lemon-balsamic vinaigrette

ENTREES

- ATLANTIC SALMON* GF** 14
Seared salmon filet, vegetable ratatouille, dill aioli
- MAC-N-CHEESE** 14
*Elbow macaroni, Vermont cheddar, fontina, parmesan, smoked bacon
Add: garlic shrimp \$6, lobster \$8, black truffle butter \$3, beef brisket \$6. GF pasta available \$2*
- PIMENTO MAC-N-CHEESE** 15
- BLACKENED FISH TACOS** 13
Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce, fries
- BRISKET TACOS** 13
Soft tortillas, avocado, cherry peppers, chipotle, fries
- SHRIMP AND GRITS GF** 17
Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce
- CHICKEN AND WAFFLES** 17
Fried chicken and waffles, coleslaw, P&O maple-bourbon syrup

SIDES

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

* 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!