



## DINNER MENU

### APPETIZERS

CRISPY CHICKEN BISCUIT SLIDERS	10
<i>Sweet and spicy pepper jam, homemade pickles</i>	
P&O CHEESE DIP	9
<i>Park &amp; Oak pimento cheese, crisp vegetables, toast</i>	
CRISPY CHICKEN WINGS	12
<i>Alabama white sauce</i>	
WARM CRAB AND ARTICHOKE DIP (Serves two)	14
<i>Caramelized onions, chives, toasted sourdough</i>	
FRIED CALAMARI - POINT JUDITH, RI	12
<i>Rhode Island style fried calamari, cherry peppers, garlic-herb butter, lemon</i>	
BUTTERNUT SQUASH BISQUE	6
<i>Bourbon, CT dairy, sage</i>	
CT "DEVILED" EGGS GF	8
<i>Park &amp; Oak pimento cheese, crispy parmesan</i>	
PAN ROASTED BRUSSELS SPROUTS GF	9
<i>Candied bacon, pickled red onion, sambal aioli</i>	
ROASTED SWEET POTATOES 'A LA PLANCHA'	9
<i>Poblano pepper relish, Goat cheese</i>	
BEEF BRISKET SLIDERS	11
<i>Slow roasted beef, tomato-chipotle jam, smoked maple cheddar</i>	
FRIED GREEN TOMATOES	8
<i>Cornmeal crusted, pickled red onion, buttermilk ranch dressing, Cotija cheese</i>	

### SALADS

SPINACH SALAD GF	9
<i>Poached pears, roasted pecans, blue cheese crumbles, walnut dressing</i>	
ROASTED BEET SALAD GF	8
<i>Red beets, green apple, goat cheese, arugula, champagne vinaigrette</i>	
GREEN SALAD GF	7
<i>Green salad, cucumber, fresh herbs, local honey-balsamic dressing</i>	
KALE AND SQUASH SALAD GF	9
<i>Toasted pumpkin seeds, shaved onion, cranberries, sherry-mustard dressing</i>	
SALAD ADDITIONS:	
<i>Grilled Chicken Breast \$4, Garlic Shrimp \$6, Atlantic Salmon \$7, Crispy Chicken \$4</i>	

### ENTREES

BEEF SHORT RIBS GF	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&amp;O maple-bourbon syrup</i>	
NASHVILLE HOT CHICKEN BASKET	17
<i>Spicy 'Free Bird' chicken, biscuits, coleslaw, pickles</i>	
CAST IRON, BBQ SALMON* GF	22
<i>Red beans and steamed rice</i>	
LOW COUNTRY SHRIMP AND GRITS GF	23
<i>Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce</i>	
PAN ROASTED IDAHO TROUT 'ALMANDINE'	20
<i>Creamy mashed potatoes, toasted almonds, lemon-brown butter</i>	
BLACKENED CATFISH TACOS (3)	16
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce</i>	
ROASTED 'FREE BIRD' CHICKEN BREAST	19
<i>Spaghetti squash, sautéed spinach</i>	
SHRIMP AND ANDOUILLE SAUSAGE PASTA	21
<i>Garlic marinated shrimp, sautéed mushrooms, Parmesan</i>	
CREAMY MAC-N-CHEESE	14
<i>Vermont cheddar, fontina, Parmesan, smoked bacon</i>	
<i>Add: garlic shrimp \$6, lobster \$8, truffle butter \$3, beef brisket \$6</i>	

### SANDWICHES

<i>All sandwiches served with green salad. Sub French fries or Cape Cod garlic chips \$1, sweet potato fries \$2, Gluten free bun \$2</i>	
ANGUS BEEF BURGER	14
<i>8oz American Angus beef, muenster cheese, bacon-onion relish, locally baked bun</i>	
MUSHROOM AND BLUE CHEESE BURGER	13
<i>Double Angus patty, roasted mushrooms, caramelized onion, blue cheese, 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>	

### SIDES

HAND-CUT FRIES	5	MAC-N-CHEESE	5
<i>Basket of crispy fries, rosemary salt</i>		<i>with bacon</i>	
SWEET POTATO FRIES	5	SPAGHETTI SQUASH	5
<i>Spicy mayo</i>		<i>with Parmesan</i>	
MUSHROOMS	6	CREAMY GRIT GIRL® GRITS	5
<i>Roasted mushrooms, herb butter</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!*

\* Gluten-Free Pasta Available