



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
- BUTTERNUT SQUASH BISQUE** 6
Bourbon, CT dairy, sage
- CRISPY CHICKEN WINGS** 12
Alabama white sauce
- WARM CRAB AND ARTICHOKE DIP (Serves two)** 14
Caramelized onions, chives, toasted sourdough
- PAN ROASTED BRUSSELS SPROUTS GF** 9
Brussels sprouts, candied bacon, pickled red onion, sambal aioli
- FRIED GREEN TOMATOES** 8
Cornmeal crusted, pickled red onion, buttermilk ranch dressing, Cotija cheese
- CRISPY CHICKEN BISCUIT SLIDERS** 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
- MUSHROOM AND BLUE CHEESE BURGER** 13
Double Angus patty, roasted mushrooms, caramelized onion, blue cheese, locally baked 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, crispy chicken \$4*
- SPINACH SALAD GF** 9
Poached pears, roasted pecans, blue cheese crumbles, walnut dressing
- ROASTED BEET SALAD GF** 8
Red beets, green apple, goat cheese, arugula, champagne vinaigrette
- GREEN SALAD GF** 7
Green salad, cucumber, local honey-balsamic dressing
- KALE AND SQUASH SALAD GF** 9
Toasted pumpkin seeds, shaved onion, cranberries, sherry-mustard dressing

ENTREES

- 'FREE BIRD' CHICKEN AND WAFFLES** 17
Fried chicken and waffles, coleslaw, P&O maple-bourbon syrup
- NASHVILLE HOT CHICKEN BASKET** 17
Spicy 'Free Bird' chicken, biscuits, coleslaw, pickles
- CAST IRON, BBQ SALMON* GF** 14
Red beans and steamed rice
- LOW COUNTRY SHRIMP AND GRITS GF** 17
Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce
- MAC-N-CHEESE** 14
*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

SIDES

- ROASTED MUSHROOMS, HERB BUTTER** 5
- HAND-CUT FRENCH FRIES, ROSEMARY SALT** 5
- SWEET POTATO FRIES, SPICY MAYO** 5
- SPAGHETTI SQUASH, PARMESAN** 5
- GRIT GIRL® GRITS** 5
- MAC-N-CHEESE** 5

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

* Gluten-Free Pasta Available

* 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.