



DINNER MENU

APPETIZERS

ROASTED TOMATO SOUP <i>GF</i>	sm 5 lg 7
<i>Parmesan, chives</i>	
WARM SPINACH AND KALE FONDUE	9
<i>Roasted garlic, homemade tortilla chips</i>	
CRISPY CHICKEN BISCUIT SLIDERS	10
<i>Sweet and spicy pepper jam, homemade pickles</i>	
CT "DEVEILED" EGGS <i>GF</i>	8
<i>Park & Oak pimento cheese, crispy parmesan, pickled onion</i>	
P&O CHEESE DIP	9
<i>Park & Oak pimento cheese, crisp vegetables, toast</i>	
CRISPY CHICKEN WINGS <i>GF</i>	12
<i>Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice</i>	
BONELESS CHICKEN	12
<i>Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice</i>	
P&O CHEESE BOARD	14
<i>Chef's selection of 3 local cheeses served with artisanal crackers, local honey, preserves</i>	
PAN ROASTED BRUSSELS SPROUTS <i>GF</i>	10
<i>Candied bacon, pickled red onion, sambal aioli</i>	
BEEF BRISKET TACOS	10
<i>Slow roasted beef, cotija cheese, jalapeno aioli, pico de gallo</i>	
FRIED GREEN TOMATOES	9
<i>Cornmeal crusted, pickled red onion, buttermilk ranch dressing, Cotija cheese</i>	

SALADS

CHOPPED ROMAINE SALAD <i>GF</i>	9
<i>Tomatoes, avocado, asparagus, egg, blue cheese crumbles, red wine vinaigrette</i>	
ROASTED BEET SALAD <i>GF</i>	8
<i>Red beets, green apple, goat cheese, arugula, champagne vinaigrette</i>	
CAESER SALAD	8
<i>Romaine hearts, anchovy, pickled red onion, cornbread croutons</i>	
GREEN SALAD <i>GF</i>	7
<i>Green salad, cucumber, fresh herbs, local honey-balsamic dressing</i>	
KALE SALAD <i>GF</i>	9
<i>Pomegranate seeds, red onion, parmesan, creamy garlic dressing</i>	
SALAD ADDITIONS:	
<i>Grilled Chicken Breast \$4, Garlic Shrimp \$6, Atlantic Salmon \$7, Crispy Chicken \$5</i>	

ENTREES

All entrees served with basket of freshly baked cornbread

'FREE BIRD' CHICKEN AND WAFFLES	18
<i>1/2 chicken (bone-in), waffles, slaw, P&O maple-bourbon syrup</i>	
NASHVILLE HOT CHICKEN BASKET	17
<i>Spicy 'Free bird' chicken (bone-in), biscuit, homemade pickles, slaw</i>	
CAJUN CHICKEN PENNE	18
<i>Artichokes, asparagus, Vodka-tomato sauce, parmesan</i>	
ATLANTIC SALMON <i>GF</i>	22
<i>Honey roasted garlic glaze, Summer corn, Carolina rice, pineapple-cilantro relish</i>	
LOW COUNTRY SHRIMP AND GRITS <i>GF</i>	23
<i>Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce</i>	
BLACKENED FISH TACOS (3)	16
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce</i>	
GRILLED FLANK STEAK	22
<i>P&O steak rub, fingerling potatoes, pickled onions, chimichurri</i>	
ROASTED 'FREE BIRD' CHICKEN BREAST <i>GF</i>	19
<i>Garlic mashed potato, asparagus, balsamic reduction</i>	
SEARED SEA SCALLOPS	25
<i>Summer corn, roasted fennel, golden raisins, capers</i>	
BRAISED BEEF SHORTRIBS	25
<i>Grit girl® grits, bacon, sautéed mushrooms, red wine sauce</i>	
CREAMY MAC-N-CHEESE	14
<i>Vermont cheddar, fontina, parmesan, smoked bacon. Add: garlic shrimp \$6, lobster \$8, truffle butter \$3, beef brisket \$6, grilled chicken \$4</i>	

SANDWICHES

All sandwiches served with choice of French fries, green salad, or potato chips. Sub sweet potato fries \$2, Gluten free bun \$2. Park&Oak only serves anti-biotic and hormone free Angus beef.

ANGUS BEEF BURGER*	13
<i>8oz, custom Angus beef blend, cheddar cheese, lettuce, tomato, onion, burger sauce, locally baked bun</i>	
VEGGIE BURGER- 'The Beyond Burger'	13
<i>Lettuce, tomato, homemade pickles, lemon aioli, locally baked bun</i>	
NASHVILLE HOT CHICKEN SANDWICH	13
<i>Crispy, spicy chicken breast, lettuce, tomato, lemon mayo, soft roll</i>	

SIDES

ROASTED MUSHROOMS, HERB BUTTER	5
HAND-CUT FRENCH FRIES, ROSEMARY SALT	5
SAUTEED FINGERLING POTATOES, HERB AIOLI	6
GRIT GIRL® GRITS	5
CREAMY MAC N CHEESE	5

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

* Gluten-Free Menu Available
Kids Eat Free on Wednesdays

* 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.