



LUNCH MENU

APPETIZERS

- P&O CHEESE DIP** 9
Park & Oak pimento cheese, crisp vegetables, toast
- ROASTED TOMATO SOUP** sm 5 lg 7
Parmesan, chives
- CRISPY CHICKEN WINGS** 12
Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice
- BONELESS CHICKEN** 12
Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice
- P&O CHEESE BOARD** 14
Chef's selection of 3 local cheeses served with artisanal crackers, local honey, preserves
- PAN ROASTED BRUSSELS SPROUTS GF** 10
Brussels sprouts, candied bacon, pickled red onion, sambal aioli
- FRIED GREEN TOMATOES** 9
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 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
8oz, custom Angus beef blend, cheddar cheese, lettuce, tomato, onion, burger sauce, locally baked bun
- HOUSE BURGER*** 11
*LTO, cheddar, locally baked brioche bun
Add brisket \$3, P&O pimento cheese \$2*
- VEGGIE BURGER- 'The Beyond Burger'** 13
Lettuce, tomato, homemade pickles, lemon aioli, locally baked bun
- 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
- THE TONY-D SANDWICH** 13
Fried chicken, melted cheddar cheese, sweet & spicy pepper jelly, tomatoes, soft roll
- SMOKED TURKEY WRAP** 12
Avocado, bacon, lettuce, potato chips, tomato, lemon mayo

SALADS

- Add: grilled or blackened chicken \$4, garlic shrimp \$6, chopped bacon \$2, salmon \$7, crispy chicken \$4*
- CHOPPED ROMAINE SALAD GF** 9
Tomatoes, avocado, asparagus, egg, blue cheese crumbles, red wine vinaigrette
- ROASTED BEET SALAD GF** 8
Red beets, green apple, goat cheese, arugula, champagne vinaigrette
- CAESAR SALAD** 8
Romaine hearts, anchovy, pickled red onion, cornbread croutons
- GREEN SALAD GF** 7
Green salad, cucumber, local honey-balsamic dressing
- KALE SALAD GF** 9
Pomegranate seeds, red onion, parmesan, creamy garlic dressing

ENTREES

- All entrees served with basket of freshly baked cornbread*
- 'FREE BIRD' CHICKEN AND WAFFLES** 18
1/2 chicken(bone-in), waffles, slaw, P&O maple-bourbon syrup
- NASHVILLE HOT CHICKEN BASKET** 17
Spicy 'Free bird' chicken (bone-in), biscuit, homemade pickles, slaw
- ATLANTIC SALMON GF** 15
Honey roasted garlic glaze, Summer corn, Carolina rice, pineapple-cilantro relish
- GRILLED CHICKEN BOWL** 12
Carolina rice, avocado, lime, fresh tomato salsa, cilantro
- MAC-N-CHEESE** 12
*Vermont cheddar, fontina, parmesan, smoked bacon
Add: garlic shrimp \$6, lobster \$8, black truffle butter \$3, beef brisket \$6, grilled chicken \$4. GF pasta available \$2*
- BLACKENED FISH TACOS** 13
Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce, fries
- BRISKET TACOS** 13
Soft tortillas, Cotija cheese, jalapeno aioli, pico de gallo, fries
- CRISPY FISH N CHIPS** 11
Crispy cod filet, coleslaw, lemon aioli

SIDES

- ROASTED MUSHROOMS, HERB BUTTER** 5
- HAND-CUT FRENCH FRIES, ROSEMARY SALT** 5
- SWEET POTATO FRIES, SPICY MAYO** 5
- FINGERLING POTATOES, HERB AIOLI** 6
- GRIT GIRL® GRITS** 5

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

* 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.

* Gluten-Free Menu Available
Kids Eat Free on Wednesdays