



DINNER MENU

APPETIZERS

BUTTERNUT SQUASH SOUP	sm 6 lg 7
<i>Toasted pumpkin seeds</i>	
CT "DEVEILED" EGGS <i>GF</i>	8
<i>Park & Oak pimento cheese, crispy parmesan, pickled onion</i>	
P&O CHEESE BOARD <i>(for two)</i>	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>	
CRISPY CHICKEN BISCUIT SLIDERS	10
<i>Sweet and spicy pepper jam, homemade bread & butter pickles</i>	
P&O CHEESE DIP	10
<i>Park & Oak cheddar & pimento cheese, crisp vegetables, toasted sourdough</i>	
BONELESS CHICKEN TENDERS	12
<i>Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice with ranch</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>	
ARUGULA & 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>	
MARKET SALAD <i>GF</i>	8
<i>Mesclun mix, blue cheese, spiced pumpkin seeds, dried cranberries, balsamic dressing</i>	
KALE SALAD <i>GF</i>	9
<i>Pomegranate seeds, red onion, parmesan, creamy garlic dressing</i>	

SALAD ADDITIONS:

Grilled Chicken Breast \$4, Garlic Shrimp \$6, Atlantic Salmon \$7, Seared Scallops \$9

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 Angus beef blend, cheddar cheese, lettuce, tomato, onion, burger sauce, locally baked bun</i>	
VEGGIE BURGER- 'The Beyond Burger'	14
<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</i>	

ENTREES

EGGPLANT PARMIGIANA	18
<i>Baked eggplant, local mozzarella, pomodoro sauce, Pecorino Romano, Pesto</i>	
SPAGHETTI CARBONARA	17
<i>Smoked bacon, green peas, CT egg, cream, Pecorino Romano</i>	
FAMOUS 'FREE BIRD' CHICKEN AND WAFFLES	18
<i>1/2 chicken (bone-in), waffles, slaw, P&O maple-bourbon syrup</i> Make it Nashville Hot! by substituting your waffle for homemade bread and butter pickles and a biscuit.	
ATLANTIC SALMON <i>GF</i>	22
<i>Carolina rice, butternut squash, apple cider butter</i>	
LOW COUNTRY SHRIMP AND GRITS <i>GF</i>	23
<i>Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce</i>	
RIGATONI BOLOGNESE	18
<i>All natural beef Bolognese sauce, local ricotta, rosemary, parmesan</i>	
BLACKENED FISH TACOS (3)	16
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce</i>	
ROASTED 'FREE BIRD' CHICKEN BREAST <i>GF</i>	19
<i>Garlic mashed potato, roasted cauliflower, red wine reduction</i>	
BRAISED BEEF SHORTRIBS	25
<i>Grit girl® grits, bacon, sautéed mushrooms, red wine sauce</i>	
SEARED SEA SCALLOPS	25
<i>Roasted cauliflower, peas, golden raisins, capers</i>	

SIDES

ROASTED MUSHROOMS, HERB BUTTER	5
HAND-CUT FRENCH FRIES, ROSEMARY SALT	5
SWEET POTATO FRIES, SPICY MAYO	5
GRIT GIRL® GRITS, SMOKED CHEDDAR	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.*