



## LUNCH MENU

### APPETIZERS

<b>P&amp;O CHEESE DIP</b>	9
<i>Park &amp; Oak pimento cheese, crisp vegetables, toast</i>	
<b>BUTTERNUT SQUASH SOUP</b>	sm 6 lg 7
<i>Toasted pumpkin seeds</i>	
<b>BONELESS CHICKEN</b>	12
<i>Choice of Alabama white sauce, Carolina mustard BBQ, or Cajun spice with ranch</i>	
<b>P&amp;O CHEESE BOARD (for two)</b>	14
<i>Chef's selection of 3 local cheeses served with artisanal crackers, local honey, preserves</i>	
<b>PAN ROASTED BRUSSELS SPROUTS GF</b>	10
<i>Brussels sprouts, candied bacon, pickled red onion, sambal aioli</i>	
<b>FRIED GREEN TOMATOES</b>	9
<i>Cornmeal crusted, pickled red onion, buttermilk ranch dressing, Cotija cheese</i>	
<b>CRISPY CHICKEN BISCUIT SLIDERS</b>	10
<i>Spicy pepper jam, homemade pickles</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.*

<b>ANGUS BEEF BURGER</b>	13
<i>8oz, custom Angus beef blend, cheddar cheese, lettuce, tomato, onion, burger sauce, locally baked bun</i>	
<b>CRISPY FISH SANDWICH</b>	13
<i>Wild cod filet, lettuce, tomato, coleslaw, spicy mayo, locally baked bun</i>	
<b>GRILLED CHICKEN &amp; AVOCADO WRAP</b>	12
<i>Lettuce, tomato, homemade bread&amp;butter pickles, spicy mayo</i>	
<b>BEEF BRISKET SANDWICH</b>	14
<i>Vermont cheddar, herb aioli, local country bread</i>	
<b>THE TONY-D CHICKEN SANDWICH</b>	13
<i>Fried chicken, melted cheddar cheese, sweet &amp; spicy pepper jelly, tomatoes, soft roll</i>	
<b>SMOKED TURKEY WRAP</b>	12
<i>Avocado, bacon, lettuce, potato chips, tomato, lemon mayo</i>	
<b>VEGGIE BURGER- 'The Beyond Burger'</b>	14
<i>Lettuce, tomato, homemade pickles, lemon aioli, locally baked bun</i>	

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

*\* Gluten-Free Menu Available  
Kids Eat Free on Wednesdays*

### SALADS

*Add: grilled or blackened chicken \$4, garlic shrimp \$6, chopped bacon \$2, salmon \$7, seared sea scallops \$9*

<b>CHOPPED ROMAINE SALAD GF</b>	9
<i>Tomatoes, avocado, asparagus, egg, blue cheese crumbles, red wine vinaigrette</i>	
<b>ARUGULA &amp; BEET SALAD GF</b>	8
<i>Red beets, green apple, goat cheese, arugula, champagne vinaigrette</i>	
<b>MARKET SALAD GF</b>	8
<i>Mesclun mix, blue cheese, spiced pumpkin seeds, dried cranberries, balsamic dressing</i>	
<b>CAESAR SALAD</b>	8
<i>Romaine hearts, anchovy, pickled red onion, cornbread croutons</i>	
<b>KALE SALAD GF</b>	9
<i>Pomegranate seeds, red onion, parmesan, creamy garlic dressing</i>	

### ENTREES

<b>BEER BATTERED FISH N CHIPS</b>	12
<i>Crispy cod filet, freshly made slaw, lemon dipping sauce</i>	
<b>GRILLED CHICKEN BOWL</b>	12
<i>Carolina rice, avocado, lime, fresh tomato salsa, cilantro</i>	
<b>BRISKET TACOS</b>	13
<i>Soft tortillas, Cotija cheese, jalapeno aioli, pico de gallo, fries</i>	
<b>BLACKENED FISH TACOS</b>	13
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce, fries</i>	
<b>SPAGHETTI CARBONARA</b>	13
<i>Smoked bacon, green peas, CT egg, cream, Pecorino Romano</i>	
<b>ATLANTIC SALMON GF</b>	15
<i>Carolina rice, butternut squash, apple cider butter</i>	
<b>FAMOUS 'FREE BIRD' CHICKEN AND WAFFLES</b>	18
<i>1/2 chicken (bone-in), waffles, slaw, P&amp;O maple-bourbon syrup. <b>Make it Nashville Hot!</b> by substituting your waffle for homemade bread and butter pickles and a biscuit.</i>	

### SIDES

<b>ROASTED MUSHROOMS, HERB BUTTER</b>	6
<b>HAND-CUT FRENCH FRIES, ROSEMARY SALT</b>	5
<b>SWEET POTATO FRIES, SPICY MAYO</b>	5
<b>GRIT GIRL® GRITS</b>	5
<b>PETITE GREEN SALAD WITH BALSAMIC</b>	4

\* 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.