

OAK AND IVY

FALL MENU

SALADS & STARTERS

HOUSE SALAD | \$10

Leaf lettuce, heirloom tomatoes, english cucumbers, red onions, malt vinaigrette.

CAESAR SALAD | \$16

Leaf lettuce, garlic butter brioche croutons, parmesan, bacon, white truffle caesar dressing.

BEEF & BLACK BEAN CHILI | \$10

Slow cooked with tomato, chili peppers & onion, topped with creme fraiche and scallion.

BEER SNACKS | \$16

Jalapeno brisket sausage, pimento cheese, crostini, deviled eggs, garlic and herb walnuts.

FRIED BRUSSEL SPROUTS | \$12

Tossed with roasted garlic oil & parmesan cheese, drizzled with hot honey.

WILD MUSHROOM GNOCCHI | \$14

Ricotta & parmesan stuffed gnocchi, wild mushroom blend, truffle & garlic oil, gruyere cheese, fried sage.

BAR BITES

ADD A SIDE FOR AN ADDITIONAL COST.

THRICE COOKED WINGS | \$16

8 slow roasted wings, fried until crisp, lightly charred & tossed with choice of sauce, served with celery & ranch or blue cheese dressing.

OAK & IVY BURGER | \$15

80/20 steak burger, bacon, white cheddar, fried onions, house made pickles, beer mustard, tomato jam, sesame roll.

JUMBO CHICKEN TENDERS (3 CT) | \$13

Fried or grilled, choice of sauce. Make it a wrap for \$3 more (Wrap includes flour tortilla, lettuce, tomato, cheese).

FRIED GREEN BLT | \$15

Fried green tomatoes, bacon, leaf lettuce, gruyere cheese, sriracha mayo.

BURNT END BRISKET SAUSAGE | \$13

Jalapeno brisket sausage, pimento cheese, fire roasted peppers, grilled onions, beer mustard, pretzel roll.

SMOTHERED PORK CHOP | \$15

Panko breaded center cut pork loin, white cheddar, onion gravy, sesame roll.

SAUCES AND RUBS

- Bourbon BBQ
- Sriracha Buffalo
- Honey Mustard
- Helheim Hot
- Garlic Parm Rub
- Cajun Dry Rub
- Sweet Chili

**Proudly sourcing
from local partners:**
From local farms to your plate.



BURCH FARMS
NORTH CAROLINA



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.