

GF Chicken Wings 6/12
Buffalo - Honey BBQ - Lemon Pepper - Teriyaki - Chipotle Aioli

GF Simone's Plant Based Bites 8
Moroccan Harissa, Zesty Avocado Cream, Chick Peas Scallions, Almond Yogurt, Cashew Butter, Miso Paste

Local Peel and Eat Shrimp 12.5
3/4lb Ga. White Shrimp, Vodka Cocktail Sauce Drawn Butter, Saltines

Chopped Steak & Wedge 14.5
GF - *8oz Chopped Steak, Caramelized Vidalia Onion Melted Buttermilk Blue Cheese*

Pub Sampler Platter 15
Choice of 3 Jalapenos Sliders, Wings(3), Button Mushrooms, Gouda Bites Spring Rolls, Pimento Cheese, Warm Pretzel Bites Buffalo Fingers, Assorted Dipping Sauces

Chef's Artisan Cheese Selection 12
Tillamook Smoked Cheddar Thomasville Tomme, Hard Rind Ripened Local Goat Cheese Asher Blue Cheese, Local Veined Cow's Milk Humboldt Fog, Soft Goat's Milk Cheese Crostini, Pickles, Local Honey, Winterberry Jam

GF Steak Frites 24
8oz Pepper Crusted Hanger Steak, Béarnaise Crispy House Cut Shoestring Potatoes

Jumbo Lump Blue Crab Cocktail 17
Marie Rose Sauce, Red Pepper Brunoise Lemon Wedge, Crostini

Turkey Croissant 10
Muenster Cheese, Bourbon Honey Mustard, Tomatoes Choice of Side

Oakridge Pub Burger 14.5
8oz Meyer's All Natural, Angus Grass Fed Beef Add: Mushrooms, Caramelized Onions, Bacon, Over Easy Egg Avocado, Jalapeno, Cheddar, Gruyere, Bleu Cheese, American Muenster, Choice of Side

Crispy Jalapeno Lime Black Bean Patty 12
Cumin Scented Avocado Lime Spread, Lettuce, Tomato, Onion Choice of Side

PUB SIDES 4 each

Onion Rings - Seasonal Fruit - Duck Fat Fries Sweet Potato Fries - Truffle Fries - Potato Chips

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT FISH AND EGGS, WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS FOR OUR GUESTS WITH ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER ON AVAILABLE OPTIONS PREPARED BY THE CHEF.

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