

OOAK BISTRO MENU

Charcuterie – **share platter (2ppl) \$26**

Dry cured prosciutto, smoked duck breast, chorizo, 3-year-old white cheddar, goat cheese, pickled vegetables, olives, grapes, fig jam, rosemary crisps, cranberry pumpkin cracker

Pear, Parsnip and Brie Soup – **GF – vegetarian \$11**

Arugula and endive salad – **GF – vegetarian \$16**

Olives, pomegranate, candied walnuts, goat cheese, maple balsamic vinaigrette

Beef Short Ribs – **GF \$22**

48 hr slow braised beef short rib, honey glazed carrots, smashed fingerling potatoes, red wine jus

Grilled Octopus – **GF \$21**

Citrus marinated grilled octopus, potato salad

Penne Pasta (Gluten Free Pasta available) **\$16 + \$3 GF pasta**

Winter squash, mushrooms, carrots, cherry tomato, red onion, white wine tomato sauce

Add Grilled Chicken \$6

Add Sautéed Shrimp \$6

Crème Brule – **GF \$10**

Vegan Chocolate decadence cake – **GF – V \$12**