

STARTERS

Crispy Calamari • 9

Banana Peppers, Sweet Bell Peppers, Marinara

Loaded House Made Chips • 7

Blue Cheese Crumbles, Balsamic Drizzle

Rose's Pretzel Fondue • 9

Five Cheese Fondue, Grilled Pretzel Bread

Butcher's Block • 15

Assorted Cured Meats, Artisan Cheeses, Jams, Pickles, Toast Points

Hummus Platter • 8

Greek Dressed Vegetables, Olives, Chef's Choice Hummus, Feta, Flatbread

Crispy Wings • 11

Choice of Buffalo, Garlic Parmesan, Truffle Honey, Mango Habanero, or Teriyaki

Tack House Nachos • 10

Fried Tortillas, Tomato, Roasted Corn, Braised Beef Short Rib, Cilantro Ranch

SOUP AND SALADS

Chicken +4, Shrimp or Steak +6, Salmon +7

Baked French Onion Soup • 7

Spinach Salad • small 7 large 10

Hard Boiled Egg, Toasted Almonds, Craisins, Scallions, Champagne Vinaigrette

Calypso Salad • small 8 large 11

Mixed Greens, Strawberry, Pineapple, Mango, Toasted Pecans, Guava Basil Vinaigrette

Caesar de Modena • small 8 large 11

Romaine, Parmesan, Croutons, Balsamic Drizzle, Caesar Dressing

Classic Cobb Salad • small 9 large 12

Mixed Greens, Bacon, Hard Boiled Egg, Blue Cheese Crumbles, Avocado, Tomato, Pickled Onions, Shredded Cheddar, Turkey, Blue Cheese Dressing

Greek Salad • small 7 large 10

Mixed Greens, Tomato, Cucumber, Pickled Onions, Pickled Peppers, Olives, Feta, Greek Vinaigrette

ARTISAN PIZZAS

Gluten Free Available

Margherita • 10

House Marinara, Fresh Mozzarella, Sliced Tomato, Fresh Basil

Classic White • 13

Mozzarella, Ricotta, Spinach, Garlic, Crushed Red Peppers, EVOO

Classic Veg • 12

House Marinara, Mozzarella, Spinach, Roasted Red Peppers, Mushrooms

Pepperoni • 12

House Marinara, Mozzarella, Pepperoni

Spicy Italian • 13

House Marinara, Sausage, Salami, Capicola, Prosciutto, Pepperoni

Gluten Free

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SANDWICHES • WRAPS

Gluten Free Bread Available

Sides • Tabbouleh, Slaw, Soup, Sweet Potato Fries, or Fries, Side Salad

Upgrade • Grilled Vegetables, Ranchero Beans +2

Stack it up • Bacon, Fried Egg, Blue Cheese, Caramelized Onions, Extra Cheese +1 each

The Millionaire Burger* • 13

Bacon, Cheddar, Lettuce, Tomato, Aioli, Brioche Bun

Oak House Burger* • 13

Whiskey BBQ, Bacon, Lettuce, Tomato, Onion Straws, Brioche Bun

Impossible Veggie Burger • 12

Arugula, Tomato, Swiss, Aioli, Avocado, Brioche Bun

Sicilian Grilled Chicken Sandwich • 12

Lettuce, Tomato, Sundried Tomato Tapenade, Mozzarella, Brioche Bun

Fried Grouper Sandwich • 14

Slaw, Remoulade, Lettuce, Tomato, Hoagie Roll

Stacked Reuben or Rachel • 12

Corned Beef or Smoked Turkey, Sauerkraut, Swiss, 1000 Island Dressing, Marble Rye or Wrap

Turkey Wrap • 10

Mixed Greens, Tomato, Caramelized Onions, Champagne Vinaigrette

Club Sandwich • 10

Rosemary Ham, Smoked Turkey, Lettuce, Tomato, Bacon, Avocado, Mayonnaise, Sourdough or Wrap

LOW COUNTRY INSPIRED

Shrimp and Crawfish Grits • 18

Cheddar Grit Cake, Tomato, Braised Leeks, Andouille Sausage, Cajun Cream

Olive Oil and Rosemary Half Chicken • 16

Herb Chicken Jus, Garlic Mashed Potatoes, Broccolini

House Made Meatloaf • 14

Grilled Asparagus, Garlic and Chive Mashed Potatoes, Roasted Tomato, Mushroom Demi-Glace

Mac and Cheese with Ham and Peas • 10

Cheddar, Toasted Parmesan Crumbs, Lobster +6 • Shrimp and Crawfish +6

Chicken and Sausage Cajun Alfredo • 14

Chicken, Sausage, Fettuccine, Roasted Red Peppers, Mushrooms, Cajun Alfredo Sauce, Garlic Toast

ENTRÉES

Hickory Whiskey Glazed Salmon • 19

Blistered Tomato, Green Beans, Garlic and Chive Mashed Potatoes, Curry Ginger Oil

Skillet Baked Pasta • 13

Marinara, Sausage, Cavatappi, Tomato, Mozzarella

Pan Roasted Parmesan Pesto Cod • 14

Spinach, Butternut Squash Ratatouille, Paprika Oil

Beer Battered Fish and Chips • 14

House Slaw, Preserved Lemon Remoulade

Cheshire Heritage Pork Chop* • 19

Cinnamon Apple Chutney, Mashed Sweet Potatoes, Bacon Braised Cabbage

Flame Grilled Ribs • half rack 13 full rack 19

House Slaw, Fries, Whiskey BBQ Sauce

Flame Grilled Ribeye* • 28

Garlic and Chive Mashed Potatoes, Grilled Asparagus, Tarragon Compound Butter

Make it fancy • Mushroom Demi-Glace, Au Poivre, Blue Cheese Crusted +1

THE CLASSICS

Margarita • 7.5

Sauza Signature Blue Tequila, Triple Sec, Lime Juice, Salted Rim

Manhattan • 11

Maker's Mark Bourbon, Sweet Vermouth, Bitter Truth Bitters

Rusty Nail • 11

Johnnie Walker Black, Drambuie

Side Car • 12

Hennessey VS, Cointreau, Fresh Lemon Juice

Old Fashioned • 11

Knob Creek Bourbon, Muddled Fruit, Sugar, Choice of Bitter Truth Bitters

THE CONTEMPORARIES

Our Twist on The Classics

The Club Manhattan • 11

Dewars 12yr, Bitter Truth Chocolate Bitters, Luxardo Black Cherry Liqueur

Oak House Dirty Martini • 9

Crop Organic Vodka, Pickled Jalapeño Brine and Pickled Jalapeño

Salted Brick Bloody Mary • 9

Great King St. Scotch (Glasgow), House Bloody Mary Mix, Bacon-Blue Cheese Stuffed Olives

Black Raspberry Margarita • 9

Casa Noble Tequila, Chambord, Pomegranate and Lime Juice

The Q • 7

Crop Organic Cucumber Vodka, Fresh Lime Juice, Bitter Truth Cucumber Bitters, Club Soda

BEER

Draft • 3.5

| | |
|----------------|--------------|
| Bud Light | Yuengling |
| Michelob Ultra | Rolling Rock |

Bottles • 4.5

| | |
|-------------|-------------|
| Budweiser | Miller Lite |
| Coors Light | Coors NA |

More Bottles • 5

| | |
|---------------|-----------|
| Angry Orchard | Blue Moon |
| Stone IPA | Stella |
| Sam Adams | Heineken |
| Rebel IPA | Corona |
| Shock Top | Guinness |

Craft

We want to keep the freshest selection of craft beer on hand. Ask your server for our rotating bottle and draft selections.

NON-ALCOHOLIC

| | |
|---------------------------------|---|
| Voss Sparking Water 800 ml | 7 |
| Voss Lemon Cucumber 375 ml | 6 |
| Red Bull Regular and Sugar Free | 5 |

SALTED BRICK

WINES

| | G | B |
|-----------------------------------|----|----|
| Sycamore Lane, Chardonnay | 6 | 25 |
| Jam Butter, Chardonnay | 9 | 34 |
| Sycamore Lane, Pinot Grigio | 6 | 25 |
| Barone Fini, Pinot Grigio | 8 | 31 |
| Gato Negro, Sauv Blanc | 6 | 25 |
| Kim Crawford, Sauv Blanc | 10 | 42 |
| Seaglass, Riesling | 8 | 31 |
| Enza, Prosecco (Split) | | 8 |
| Sycamore Lane, Pinot Noir | 6 | 25 |
| Meiomi, Pinot Noir | 10 | 42 |
| Sycamore Lane, Merlot | 6 | 25 |
| Kenwood, Yulupa, Merlot | 10 | 42 |
| Antigal Uno, Malbec | 9 | 34 |
| Sycamore Lane, Cabernet Sauvignon | 6 | 25 |
| Hidden Crush, Cabernet Sauvignon | 8 | 31 |
| Brazin Old Vine, Red Zin | 9 | 34 |

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask is always served fresh and allows us to skip the bottling process, eliminating excess packaging and keeping wine quality at its highest! Served by the glass.

| | |
|------------------------|-----|
| Estancia, Pinot Grigio | 7.5 |
| Stemmari, Chardonnay | 7.5 |
| Simi, Cabernet | 10 |
| Diseno, Malbec | 7.5 |

DESSERTS

Bourbon Pecan Pie • 6

Caramel, Cookie Dust, Whipped Cream

Chocolate, Chocolate Cake • 6

Raspberry Sauce, Whipped Cream

Raspberry Sorbet ^{GF} • 6

Mixed Berries, Strawberry Drizzle

Chef's Dessert Special • MKT

Ask Your Server for Details