

Starters

HOUSEMADE BISCUIT WITH JAM	6
Fresh jam, local williams honey	
HOUSEMADE BISCUIT AND SAUSAGE GRAVY	9
JUMBO LUMP CRAB CAKE	18
sweet corn puree, roasted mushrooms, pickled shallots, basil	
SMOKED RICOTTA RAVIOLI	15
frisee, roasted tomatoes, pickled red onions, old bay aioli	
OYSTERS ROCKEFELLER (4)	14
smoked bacon, parmesan reggiano, hollandaise, spinach, breadcrumbs	
ARTISANAL CHEESE & MEAT BOARD	22
williams honey, spiced nuts, jam, pickles, grilled local bread	
OAK CHOPPED SALAD	9
mixed chopped romaine, field greens, local seasonal vegetables, crispy pancetta, noble farms feta, green goddess	
Add Shrimp \$14	
Add Chicken \$12	
LOCAL BIBB LETTUCE	9
chive, roasted tomatoes, bacon, croutons	
blue cheese, egg crumble, buttermilk ranch	
Add Shrimp \$14	
Add Chicken \$12	



Specialty Steaks

8oz CAB* FILET MIGNON	41
16oz CAB* PRIME RIB-EYE	49
14oz CAB* PRIME NY STRIP	51
<u>Sides</u>	
CHEESE GRITS	5
GIFFORDS BACON	5
KATHAROS BREAKFAST SAUSAGE	5
HOME FRIES	5
2 FARM EGGS	5
TRUFFLE FRIES	7
ROASTED MUSHROOMS & ONIONS	12
THREE CHEESE MAC & CHEESE	11
CRISPY BRUSSEL SPROUTS	11
red onions, nuoc cham	

Plates

BANANA FOSTERS FRENCH TOAST	16
cinnamon chantilly cream	
CRAB CAKE BENEDICT	16
jumbo lump crab, english muffin, poached eggs, creole hollandaise, home fries	
CAB STEAK & CHEESE OMELETTE	18
cheddar, fontina, smoked gouda, artisan greens, home fries	
SHRIMP & GRITS	17
giffords bacon, tomato, roasted jalapeno, cheese grits, green onion	
FRIED CHICKEN BISCUIT	14
chicken thigh, sausage gravy, pickle, home fries, farm eggs	
OAK CAB BURGER	18
10 oz CAB blend, local brioche bun, grilled onion, tomato, bibb lettuce, house pickle, aged cheddar, truffle fries	
Add Giffords Bacon \$2.5	
Add Farm Egg \$2.5	
CAB STEAK & EGGS	29
bistro steak, home fries, farm eggs, greens, chimichurri	
GARDEN QUICHE	14
caramelized onions, mushrooms. chives, side salad	