

VEGETABLE MENU

APPETIZERS

PUMPKIN 8
HOUSE-MADE GNOCCHIETTE
CRUMBLed AMARETTI
BROWN BUTTER

CHEESE 7
GOAT CHEESE TART
BEET. GRAPE. WALNUT.

BEAN 6
CASSOULET
LENTIL & WHITE BEAN. BABY CABBAGE LEAVES.
GARLIC BREAD CRUMB

MUSHROOM 7
RAGOUT
CELERY ROOT PURÉE
MUSHROOM NAGE

EGG 7
SUNNY SIDE
WILTED FRISÉE. POTATO GALLETTE.
SHERRY VINEGAR

SOUP & SALAD

SOUP 6
SEASONAL SELECTION

OAK 6
SIGNATURE SALAD
RED & GREEN LEAF LETTUCES. BLUE CHEESE VINAIGRETTE.
CANDIED RED ONION. CURRANT.
ORANGE SEGMENT. SPICED PECAN.

APPLE & BEET 7
HONEY CRISP APPLE. ROASTED BABY BEET.
FIELD GREENS. FALL VINAIGRETTE.
PUMPERNICKEL CROUTON

 **ENTREES**

LENTIL 16

PATTY

CELERY ROOT PURÉE. SPINACH.
ROARING FORTIES BLUE CHEESE. MULLED WINE REDUCTION.

CABBAGE 15

ROLL

SWISS CHARD. WHITE BEAN-APPLE-SQUASH-FENNEL-BEET
SWEET CURRY-GINGER CREAM

RISOTTO 15

BROWN BUTTER

BABY CABBAGE LEAVES. SPICED NUTS.
POMEGRANATE REDUCTION

CAULIFLOWER 14

THREE WAYS

CAULIFLOWER STEAK- PUREE & FLORETS
CAPER-RAISIN-ALMOND

VEGETABLE 16

HOUSE-MADE RAMEN NOODLES

SNOW PEA-SHAVED CARROT-SOFT COOKED EGG-BEAN SPROUT-WOOD EAR MUSHROOM
VEGETABLE BROTH

CHEF: BRIAN PAWLAK SOUS CHEF: COLIN VENT

