

# OAK + ALMOND

A FARM TO TABLE RESTAURANT

TAKE HOME A FRESH LOAF OF OUR HOUSE  
MADE BREAD BAKED DAILY! 6/EA

## STARTERS

### WARM OLIVES \*\*\*

preserved lemon 8

### WOOD ROASTED SHISHITO PEPPERS\*\*\*

sea salt. lemon oil 9

### LOCAL RAW OYSTERS

cucumber + jalapeño mignonette 3ea

### OYSTERS ROCKEFELLER

braised greens. bacon 3.5 ea

### ARTISAN CHEESE BOARD\*

house made jams. crostini 18

### CHARRED OCTOPUS\*

dill yogurt. potato. chorizo. olives. fennel.  
calabrian chile vinaigrette 15

### SEASONAL SOUP 9

### ORGANIC SALMON TARTARE\*

parsley. lemon. shallots. whole grain mustard 15

### HAMDEN BURRATA\*\*\*

red wine poached pears. hazelnuts. olive oil. saba. toast 15

### MAC + CHEESE

duck confit. aged cheddar. herbed breadcrumbs. arugula 12 / 23

### CRISPY CALAMARI

harissa aioli. grilled lemon 14

### P.E.I. BLUE LIP MUSSELS\*

jalapenos. tomato. basil. cilantro. parsley. white wine 14

### WOOD FIRED ORGANIC CHICKEN WINGS\*

sriracha honey glaze. spring onions 11

### PORK + RICOTTA MEATBALLS

spicy tomato sauce 11

## SALADS

### AMBLER FARM KALE + ANSON MILLS FARRO\*

roasted squash. pickled onion. apple. goat cheese 13

### ARUGULA + FENNEL \*\*

plums. pecorino. hazelnuts. saba 13

### LITTLE GEM CAESAR\*

farm egg. bacon. croutons. pecorino 12

### FARM GREENS \*\*\*

avocado. local radishes. lemon vinaigrette 12

### LOCAL BEET + CARROT\*\*\*

goat cheese. arugula. greens. sunflower seeds 14

## FLATBREADS

### O+A MARGHERITA FLATBREAD\*\*

house mozzarella. tomato. calabrian chile 15

### SAUSAGE FLATBREAD

tomato. braised greens. cresenza. calabrian chile 16

### PROSCIUTTO + ARUGULA FLATBREAD

tomato. burrata. grana. saba. lemon oil 21

### FUNGHI FLATBREAD\*\*

wild mushroom. charred scallion. fontina. saba 18

### SHRIMP + BURRATA FLATBREAD \*\*

broccoli rabe pesto. hazelnuts. saba. 22

## MAIN

### ORECCHIETTE + SAUSAGE

house made sausage. broccoli rabe. calabrian chile 21

### BUCATINI alla AMATRICIANA\*\*

spicy tomato sauce. guanciale. scallion 18

### FETTUCCINE alla NORCINA\*\* (HOUSE MADE PASTA)

house made sausage. wild mushroom. black truffle cream 23

### PAPPARDELLE BOLOGNESE (HOUSE MADE PASTA)

pork + beef + veal ragu. ricotta 19

### LOCAL SQUASH RAVIOLI

brown butter. sage 20

### FETTUCCINE + CLAMS (HOUSE MADE PASTA)

greens. leeks. calabrian chile 19

### WOOD ROASTED ORGANIC SCOTTISH SALMON

farro verde. beans. baby carrots. shaved brussels. sorrel pesto 31

### PROSCIUTTO WRAPPED MONKFISH

swiss chard. marble potatoes. lemon. capers 27

### BRAISED SHORT RIB\*

anson mills polenta. baby carrots. citrus gremolata 29

### CRISPY ORGANIC CHICKEN\*

marble potato. greens. roasted garlic 25

### GRASS FED LAMB BURGER

feta tzatziki. arugula. tomato. olive aioli. pickled red onion. fries 19

### GRASS FED HAMBURGER

bacon. gorgonzola dolce. roasted onion jam. garlic aioli. fries 17

### WOOD GRILLED GRASS FED FILET MIGNON\*

sunchoke puree. spinach. wild mushrooms. red wine sauce 40

## SIDES

### ROASTED POTATOES \*\*\*

shallots. parsley 6

### WOOD ROASTED BRUSSELS\*\*\*

apple wood smoked bacon. almonds. honey 8

### BROCCOLI RABE\*\*\*

calabrian chili. garlic 9

### BRAISED GREENS\*\*\*

roasted garlic 8

### HAND CUT CRISPY FRIES\*\*

o + a ketchup 8



Planning an event? E-mail AJ, at [aj@oakandalmond.com](mailto:aj@oakandalmond.com) for catering + event information.

\* denotes (can be) gluten free option \*\* denotes vegetarian option or can be made vegetarian \*\*\* denotes both vegetarian + gluten free  
we have gluten free pasta

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **dinner** 12.11