

OUR SALADS

-SERVED WITH RUSTIC BREAD-

OAKS ITALIAN CHOP 9.50

Romaine, Green Beans, Artichoke Hearts, Cannelinis, Soppressata, Smoked Mozzarella, Capers, Red Onion, Cracked Black Pepper & Lemon-Oregano Vinaigrette

DUCK CONFIT, SHAVED FENNEL & GRAPEFRUIT 10.50

Maple Cashews, Cambozola Cheese, Baby Arugula, Spring Greens and Kumquat-Tarragon Vinaigrette

ROASTED BEET, SHERRIED FIG & HUMBOLDT FOG 9.50

Golden Beets, Baby Spinach, Toasted Walnuts, Fuji Apple Roasted Beet & Poppy Seed Vinaigrette

RUSTIC GREEK SALAD 9.50

Cucumber, Tomato, Avocado, Red Onion, Green Bell Pepper, Feta, Mt. Athos Olives, Fresh Mint, Olive Oil & Greek Honey

BABY SPINACH, PT. REYES BLUE & CRISP PANCETTA 9.75

Slivered Almonds, Sliced Egg & Grape Tomatoes with our White Balsamic Vinaigrette

HEIRLOOM TOMATOES & BURRATA 9.75

Creamy Burrata, Heirloom Tomatoes, Basil, Shaved Red Onion Watercress & Garlic Crostini Drizzled w/ Grape Must & Olive Oil

SESAME GRILLED CHICKEN 9.00

Spring Greens, Watercress & Cabbage, Wasabi Peas, Black Radish Scallion, Snow Peas, Grape Tomatoes & Miso Vinaigrette

EVERY WEDNESDAY GRILLED CHEESE NIGHT

(6PM TO CLOSE)

Choose from our selection of grilled cheese creations each served with a cup of our Homemade Tomato Bisque

SUNDAY NIGHTS ARE PASTA NIGHTS

Freshly prepared pastas dishes such as Veal Agnolotti, Roasted Beet Ravioli, Papparadelli with Wild Boar Ragu and many More. Don't forget the brick-oven garlic bread!

SIGNATURE SANDWICHES

-SERVED W/ PEPPADEW COLESLAW-

FRESH VEGGIES ON CRANBERRY-WALNUT TOAST 8.75

Cucumber, Avocado, Tomato, Fennel, Red Onion, Artichoke Hearts, Sprouts & Chive Cream Cheese

SERRANO HAM & FRESH MOZZARELLA 11.00

Green Olive Tapenade, Fire Roasted Peppers, Shaved Red Onion, Basil Leaves w/Cracked Black Pepper & Olive Oil on a Toasted Rustic Baguette

ULTIMATE B.L.T. 9.50

Black Forest Bacon, Heirloom Tomatoes, Butterleaf Hearts, Avocado, Creamy Camembert Cheese & Roasted Shallot Aioli on Wood-Fired Sourdough

PULLED SHORT RIB FRENCH ONION DIP 9.75

Braised Onions, Horseradish Cream & Truffled Watercress on a Toasted Rustic Baguette w/a Sherry Au Jus on the side

THE LOBSTER CLUB 12.50

Tarragon Dressed Maine Lobster, Black Forest Bacon, Tomato, Avocado & Butterleaf Hearts on Toasted Sourdough

TOFU SLOPPY JOE 8.50

This Vegetarian Version of the Classic is Stewed Slowly with Vegetables, Tofu & Seasoning and Topped w/ Melted Aged Cheddar

CHICKEN PICATTA SANDWICH 9.00

Picatta Crusted Chicken Breast, Confit Tomatoes, Arugula & White Bean Hummus on a Toasted Rustic Baguette

THE OAKS GRILLED CHEESE 7.75

Cranberry-Walnut Bread with Fontina, Extra Sharp Cheddar & Creamy Camembert

THE DRY AGE BURGER 11.50

Half Pound of our Dry Age Blend w/Taleggio Cheese, Black Forest Bacon, Red Onion, Tomato, Arugula & our Smoked Jalapeño-Pineapple Compote on Toasted Brioche

ADDITIONAL SIDES (1/2 POUND PORTIONS)

GRILLED SPECK AND PURPLE POTATO SALAD 3.50

FARMERS MARKET BEAN SALAD 2.95

SPAGHETTI, SOPPRESATTA, PEPPERONCINI & MOZZARELLA 3.25

PEPPADEW COLESLAW 2.95

INDIVIDUAL BRICK-OVEN PIZZAS

BURRATA MARGHERITA 9.50

Creamy Burrata, Heirloom Tomatoes, Olive Oil & Fresh Basil Leaves finished with Cracked Pepper

PIZZA PUTTANESCA 8.75

Green Olive Tapenade & Smoked Mozzarella topped with a Ragout of Onion, Capers, Anchovy & Tomato

DUCK CONFIT & CARAMELIZED ONION 10.25

Fontina, Crumbled Goat Cheese, Young Arugula, Olive Oil & Cracked Black Pepper

PANCETTA, CRACKED EGG & CRISPY POTATO 9.75

Caramelized Onion & White Truffle Oil

JALAPEÑO CHICKEN & PINEAPPLE BBQ 8.75

Minced Jalapeño, Red Onion, Smoked Mozzarella & Cilantro

VEGETABLE, WALNUT PESTO & GOAT CHEESE 9.50

Tomato Confit, Roasted Fennel, Red Onion, Artichoke Hearts & Roasted Peppers

STUFFED SERRANO HAM, RICOTTA PIE 12.50

Fontina, Garlic Spinach, Roasted Red Onions & Fresh Tomato

GOURMET MARKET SELECTIONS

With a thoughtfully chosen selection of products you will surely find something delicious to take straight from our shelves to your table.

In our assortment of wines you will find a few Organic and Bio-dynamic varieties as well as an array of Micro-Brewed Beers. Indulge in a number of Artisan Chocolates, Popcorns, Exotic Jerky's, Cheeses, Tapenades and Spreads in addition to unique Pasta Sauces and Oils.

Have a suggestion let us know and maybe it will become a new addition.

Delivery coming soon!

HOT BREAKFAST

SERVED ALL DAY

ITALIAN BREAKFAST SANDWICH 7.50

Fried Egg, Pancetta, Fresh Mozzarella
Garlic Oil & Basil Leaves on Wood-Fired Sour-Dough

OAKS BREAKFAST BURRITO 7.00

3-Eggs Over-Med, Black Forest Bacon, Farmhouse Cheddar
& Spring Onion

OAKS VEGETARIAN BREAKFAST BURRITO 7.00

Three eggs scrambled, Artichoke Hearts, Roasted Peppers
Red Onion, Cherry Tomatoes and Fresh Basil

HONEY SMOKED SALMON EVERYTHING BAGEL 7.25

Chive Cream Cheese, Red Onion, Cucumber, Sprouts & Tomato

BELGIAN WAFFLE 7.00 (CHOICE OF ONE)

w/Maple Syrup, Fresh Strawberries & Powdered Sugar
w/ Nutella Mousse, Valrhona Chocolate Sauce & Maple Cashews

FROM THE BAKERY

CAKE MONKEY

Cakewiches 3.00
Nuff Said Cookies 2.75
Li'l Merries 2.75
Pot Pies 2.25
Yo Hos 2.75
Sage, Cheddar & Bacon Scone 3.25
Maple Pecan Scone 2.75
Pistachio Lemon Tea Cakes 3.50
Banana Wheat Germ Muffin 2.25
Pecan Butterscotch Sticky Buns 3.75

DELILAH'S BAKERY

Cupcakes 3.00
(Chocolate Peanut Butter, Red Velvet, Carrot, Chocolate)
Muffins 3.00
(Blueberry, Lemon Ricotta, Raisin Bran, Zucchini)
Pecan Pie 4.00 slice (add 1.00 for Vanilla Ice Cream)

OUR BAKERY

Biscotti 1.50
Ham & Cheese Croissant 3.75
Regular Croissant 2.00
Apricot Ginger Scone 2.75
Polenta Raspberry Scone 2.75

BROOKLYN BAGELS

Plain, Onion, Poppyseed, Everything 1.50

COFFEE AND BEVERAGE MENU

HOT

COFFEE - HOUSE BLEND, DECAF, DAILY FLAVORED, ORGANIC
ESPRESSO - SINGLE, DOUBLE, TRIPLE

AMERICANO

CAPPUCCINO, LATTES (Vanilla, Chocolate, Hazelnut)

TEAS - MIGHTY TEA, ART OF TEA

HOT CHOCOLATE

CHAI LATTE

COLD

KOFFEE KICKER

Espresso and Organic Irish Creme Flavor

VANILLA/ MOCHA FREEZE

Organic Vanilla or Mocha Frappe

CREMOSAS

Sparkling Water mixed with our house Organic flavored Syrup
shaken until frothy and served with ice, super refreshing!

ICED CHAI LATTES

MILKSHAKES

French Vanilla, Valrhona Chocolate, Strawberry & Cream
Desert Date & Almond, Peanut Butter Cup, Cake Monkey Delight

SMOOTHIES

THE DELL ORCHARD

Bananas, Strawberries, Cantaloupe

Vanilla Yogurt and Orange Juice

THE BEACHWOOD BERRY

Strawberries, Blueberries, Raspberries, Blackberries,

Apple Juice, Milk and Honey

THE FRANKLIN 5

Bananas, Pineapple, Kiwi, Vanilla Yogurt

Blueberries, Papaya Juice

LIQUID GARDEN

Carrot Juice, Beet Juice, Spinach, Ginger, Apples

Almonds, Honey and Apple Juice

BRONSON SUNRISE

Honeydew Melon, Kiwi, Apple, Beet Juice,

Milk, Honey, Orange Juice and Yogurt

FRESH JUICES

Apple, Orange, Beet, Carrot, Grapefruit

HOUSE ROASTED COFFEES

Committed to quality at The Oaks Gourmet we proudly offer in-house roasted coffees. Customize your own Blend or Roast or try any of ours. We feature premium Green Beans such as Columbian Supremo, Yemen Mocha, Blue Jamaican, Kenya AA, Costa Rican Duka Estate, Sumatra Mandheling, Mexican Chiapas Kabuk, Java Estate, Guatemalan Antigua and Brazilian Serra Negra.

WE ALSO CARRY SEVERAL DIFFERENT ORGANIC BEANS



OPEN 7 DAYS

7AM- MIDNIGHT

1915 N. BRONSON AVE.

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