

# OAK

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## SHAREABLE PLATES

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### **OH! Charcuterie Board (serves 2 - 4) ❷**

Assorted Cheeses & Nuts. Cured Meats. Fresh Honeycomb. 28

### **Arancini**

Trio. Mozzarella. Risotto. Breaded. Fried. Marinara Sauce. 15

### **House-made Focaccia ❷**

Caramelized Onion & Garlic Whipped Butter. 9

### **OH! Steak Bites**

Gorgonzola Bleu Cheese. Balsamic Reduction Drizzle. 21

*Pair with a bold Cabernet Sauvignon!*

### **Truffle Snow French Fries**

Parmesan. Garlic. Black Truffle Dust. 9

### **Classic Caesar Salad**

Chopped Romaine Lettuce. Parmesan Cheese. Croutons. House Made Caesar Dressing. 15

### **Chopped Wedge Salad**

Romaine Lettuce. Bacon Bits. Cherry Tomato. Croutons. Dry & Creamy Bleu Cheese. 15

### **OH! Salad ❷ ❷G ❷GF**

Mixed Greens. Tomatoes. Cucumber. Onions. House Made Croutons. Yuzu Vinaigrette or House Made Ranch. 15

### **Winter Salad**

Mixed Greens. Feta. Red Onions. Persimmon. Green Apple. Fried Almonds. Yuzu Vinaigrette. 15

### **Add a Protein!**

Chicken 5 / Steak 7 / Shrimp 9 / Salmon 9

## SIDES

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### **Broccolini**

Anchovies. Lemon. Garlic 8

### **Bacon Brussel Sprouts**

Shallots. Butter. Balsamic Vinegar and Glaze. Parmesan. 8

### **Maple-Glazed Carrots**

Tri-colored. 8

### **Spicy-dressed Asparagus**

Crushed peppers. Parmesan. Lemon Zest. 8

### **Twice-Baked Potato**

White Cheddar. Cream. Bacon. Scallions. 12

### **Golden Mashed Potatoes**

Yukon Gold Potatoes. Cream. Butter. Garlic. 10



The OH! Bottle List



## FROM THE RAW BAR...

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### **Hamachi Crudo**

White Soy Glazed Yellowtail. Seasonal Fruit. Relish. 19

### **Smoked Salmon Carpaccio**

Lemon. Olive Oil. Capers. Arugula. Parmesan. 17

## MAINS

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### **OH! Burger** <sup>GF</sup> 19.50

6oz Angus Hamburger Patty. Bacon. Black Garlic Aioli. Gruyere. Caramelized Onion. Arugula. French Fries or Side Salad.

### **Grilled Steak Sandwich** 21

Sirloin. Basil Garlic Aioli. Sharp White Cheddar. Grilled Onions. Arugula. Pickled Fresno Peppers. Ciabatta. French Fries or Side Salad.

### **14oz Delmonico** 55

Boneless Ribeye. Peppercorn Sauce. Shoestring Fries.

### **Three Pan-Seared Scallops** 32

Polenta. Corn Succotash.

### **Chorizo Mussels** 26

White Wine. Tomatoes. Shallots. Cream. Cilantro.

### **Charred Octopus** <sup>GF</sup> 34

Fingerling Potatoes. Chimichurri.

*Pair with our refreshing Albariño!*

### **Roasted Chicken Breast** 25

Cream of Mushroom Sauce. Airline Chicken Breast. Wild Rice Pilaf. Broccolini.

### **Chicken Marsala** 22

Chicken Breast. Marsala Cream Sauce. Shiitake Mushrooms. Golden Mash Potatoes.

### **OH! Pappardelle Bolognese** 25

House Made Pappardelle. Ground Chuck. House Made Bolognese.

## DESSERTS

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### **OH! Cheesecake** 12

Raspberry Coulis. Fresh Fruit.

### **Chocolate Marquise** 12

Chocolate Mousse. House-made Marshmallows. Almond Florentine. Butterscotch Drizzle.

Please join us for brunch! Every Sunday from 10:00am - 3:00pm!

Set your reminders: We will be hosting a Blue Rock Wine Dinner (Makers of Baby Blue Red Blend)! Wednesday, January 22nd, 2025 @ 6:00PM.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
NOTE: Up to 4 split checks per table