

THE WHITE OAK TAVERN

Where Handcrafted Food & Beer Are Celebrated

FEATURED COCKTAILS

- Amid Calamity \$10** | Nutty & Floral |
- *“The Blood Moon Rises”* -
reposado tequila, blood orange, creme de violette, orgeat
- Anise Are You Okay \$10** | Fuzzy & Aromatic |
- *So Smooth It's Criminal* -
gin, elderflower liqueur, cinnamon cranberry shrub, egg white, star anise
- A Raisin In The Sun \$10** | Citrusy & Crisp |
- *Always Measured Right* -
apricot brandy, orange liqueur, luxardo, lemon, bitters, sugar rim
- Bold Fashioned \$10** | Smoky & Strong |
- *Never Goes Out of Style* -
bacon infused bourbon, muddled amarena cherries & oranges, smoked ice, bitters
- Golden Geisha \$10** | Tangy & Sweet |
- *She Paints Her Face To Hide Her Pain* -
Japanese whiskey, ponzu, house sours, pickled ginger

SEASONAL COCKTAIL

Spiked Cider \$10 - *Available N/A \$5* -
- *Because It's Fall* -
apple whiskey, cinnamon whiskey, apple cider, cinnamon-sugar dipped lemon

HOUSE FAVORITES

- Strawberry Lemonade \$10** - *Available N/A \$5* -
- *An instant crowd pleaser since day #1* -
citrus vodka, muddled lemon & strawberries, lemon-lime soda
- Aged Old Fashioned \$10** - *If it ain't broke* -
house barrel aged whiskey, muddled amarena cherries & oranges, bitters, simple syrup
- Maple Crush \$10** - *Available N/A \$5* -
- *Everything tastes better with bacon* -
bourbon, maple syrup, triple sec, fresh squeezed OJ, club soda, bacon
- The Esquire \$10** - *For The Discerning Drinker* -
house rye whiskey, agave nectar, chocolate bitters, orange peel
- The Bee's Knees \$10** - *Float Like a Butterfly, Sting Like a Bee* -
choice of vodka, bourbon or gin, honey syrup, lemon
- Tavern Slushie \$10**
Ask Your Server/Bartender About Seasonal Slushie
Add Amaretto Floater \$2

Zeke's Coffee: Baltimore, MD
Roasted Coffee

Scoop & Paddle Ice Cream Company: Clarksville, MD
Local Ice Cream

Lakeville Specialty Produce: Washingtonville, PA
Produce

DESSERTS

- Apple Upside Down Cake - GF & V - \$8**
gluten-free yellow cake baked with roasted apples, cinnamon buttercream, apple butter, whipped cream | add Scoop & Paddle Creamery vanilla ice cream \$2 |
- Peanut Butter Pie - V - \$8**
house-made chocolate cookie crust, creamy peanut butter filling, chocolate ganache, whipped cream
- Cranberry Walnut Bread Pudding - V - \$8**
brioche bread baked in vanilla custard, studded with cranberries & walnuts, apple butter, cranberry compote, whipped cream | add Scoop & Paddle Creamery vanilla ice cream \$2 |
- Pumpkin Cheesecake - V - \$9**
almond crust, pumpkin cream cheese filling, coffee anglaise, whipped cream, pumpkin seeds | **KF** without whipped cream |
- Sundae - V - \$8**
Scoop & Paddle vanilla or seasonal ice cream, brownie crumbles, caramel, chocolate sauce & whipped cream
- A La Mode - \$2**
one scoop of Scoop & Paddle Creamery vanilla ice cream or seasonal

HAPPY HOUR

Monday - Friday | 4pm - 7pm | Bar, Dining & Patio

\$5 Rail Drinks | vodka, rum, gin, tequila, bourbon |

\$5 Slushie | ask your bartender/server about seasonal flavor |

\$5 Select Drafts

Devils Backbone 8 Point IPA | Cigar City Maduro Brown Ale
Peabody Heights Mr. Trash Wheel Wit | Guinness Blonde

25% Off Select Small Plates

Middle Eastern Hummus | Cheese Board | Pork Belly Tacos
Southwestern Eggrolls | Bacon Broccoli Mac-n-Cheese

N/A BEVERAGES

- Free Refill \$2.5:** | Pepsi | Diet Pepsi | Mist Twist | Ginger Ale | Dr. Pepper |
| Lemonade | Orange Soda |
- Per Serving \$3** | Cranberry | Pineapple | Grapefruit | OJ | Milk |
| Ginger Beer | Assorted Hot Tea | Apple Juice Box \$2 |
| Bottled Sparkling Water \$3.5 | Root Beer \$5 |

Local Farms & Businesses

Liberty Delight Farms: Reisterstown, MD
Grass-fed Beef, Pastured Pork, Free-range Chicken

Joyce Farms: North Carolina
Grass-fed beef & Free-range Chicken

McCutcheon Apple Produce: Frederick, MD
Produce

Coastal Sunbelt Produce: Laurel, MD
Produce

Profish: DC
Local Sustainable Seafood

Hess Farms: Waynesboro, PA
Produce

WHITE WINE

- Mirassou Chardonnay \$8 glass | \$24 bottle**
- Mezzacorona Pinot Grigio \$8 glass | \$24 bottle**
- J. Lohr Riesling \$8 glass | \$24 bottle**
- Matua Sauvignon Blanc \$9 glass | \$27 bottle**
- 101 North Moscato \$8 glass | \$24 bottle**

RED WINE

- Edna Valley Cabernet \$8 glass | \$24 bottle**
- Educated Guess Napa Valley Cabernet \$15 glass | \$45 bottle**
- Meiomi Pinot Noir \$15 glass | \$45 bottle**
- 19 Crimes Red Blend \$8 glass | \$24 bottle**
- J. Lohr “Pure Paso” Meritage \$15 glass | \$45 bottle**
- Penfolds Shiraz \$9 glass | \$27 bottle**
- Vaza Rioja Tempranillo \$9 glass | \$27 bottle**
- Lamole Chianti Classico \$15 glass | \$45 bottle**

BUBBLES

- Segura Viudas Brut Rose 187 ml bottle \$11**
- Val D’oca Prosecco 187 ml bottle \$11**
- Freixenet Brut Cava 187 ml bottle \$12**

DESSERT COCKTAILS

- Cafe Mole \$10**
- *Sweet, meet Heat* -
reposado tequila, cynar, coffee, egg white, coffee beans & chili flakes
- Espress Yourself \$10**
- *You can sleep when you're dead* -
espresso vodka, coffee liqueur, Irish cream, splash of coffee
| served chilled or hot |
| add a la mode ice cream \$2 |

Lyon Bakery: Hyattsville, MD
Artisanal Bread

Martin's Farm: Lititz, PA
Eggs

McDowell's Mushroom: Nottingham, PA
Mushroom

THE WHITE OAK TAVERN

Globally Inspired, Locally Acquired

SMALL PLATES

Smoked Wings (8) - "GF" - \$13

house smoked & fried, served with bleu cheese & pickled celery, choose from:

Chesapeake Sauce

old bay, malt vinegar, lemon juice & butter

Spicy Dry Rub

cayenne pepper, powered vinegar, garlic

Southern Dry Rub

brown sugar, coffee, paprika

Old Bay

Maryland's favorite spice blend

Bowl O Bacon - GF - \$8

Liberty Delight Farms brown sugar glazed bacon

Southwestern Eggrolls (2) - \$11

cumin & chipotle seasoned pulled pork, black beans, cheddar cheese, red onion, jalapeño inside a crispy eggroll wrapper, served with salsa verde

Cauliflower Bruschetta - \$9 - V

chopped cauliflower, feta, toasted multigrain bread, arugula, mojo vinaigrette reduction | add pork belly \$9 |

Cajun Seafood Dip - \$14

shrimp, crawfish tails, bell peppers, celery, onion, cheddar, cream cheese, bread crumbs, scallions, baguette | **GF & KF** without bread crumbs & baguette: substitute celery |

Buffalo Chicken Pizza - \$13

Lyon Bakery flatbread, shredded free-range chicken marinated in buffalo sauce, blue cheese bechamel, red onions, cheddar cheese, drizzled with house-made ranch | add bacon bits \$2.5 |

Roasted Red Pepper & Walnut Hummus - V - \$7

roasted red pepper & walnut dip drizzled with pomegranate molasses, reduction kalamata olives, flour tortillas chips | **GF** without chips: substitute celery |

Pork Belly Tacos (2) - \$13

fried pork belly, napa slaw, shiitakes, Szechuan aioli, flour tortillas

Roasted Brussels Sprouts - V & GF - \$11

roasted Brussels sprouts, roasted apples, walnuts, pomegranate molasses reduction | add bacon bits \$2.5 | **KF** without pomegranate molasses |

Bacon Broccoli Mac-n-Cheese - \$12

pipette pasta, herbed cream sauce, cheddar, roasted broccoli, bacon, buttered bread crumbs

Stuffed Mushrooms - GF & V - \$10

button mushrooms stuffed with blue cheese mushroom duxelles, arugula, pomegranate molasses reduction, parmesan | **KF** without pomegranate molasses |

Cheese Board - V - \$15

cheddar, buttermilk blue cheese, pepperjack, jam, seasonal pickles, kalamata olives, candied nuts, baguette | **GF** without baguette: substitute celery |

SALADS

Classic Caesar Salad - \$10

romaine, croutons, parmesan, house-made Caesar dressing | **GF & KF** without croutons | add grilled chicken \$6.5 | add scoop of shrimp salad \$8 |

Fall Salad - GF & V - \$14

romaine, roasted apples, feta, walnuts, red onions, pomegranate vinaigrette | add grilled chicken \$6.5 |

Brussels Sprouts Salad - "GF" & "V" - \$15

romaine, fried Brussels sprouts, black beans, shredded cheddar, pickled jalapeños, mojo vinaigrette | add pork belly \$9 |

ENTREES

Tavern Steak - GF - \$40

Joyce Farms dry-aged, grass-fed NY strip steak, house-made steak sauce, garlic parmesan mashed potatoes, Brussels sprouts | add catch of the day \$15 |

Chicken Louisiana - \$25

cornmeal breaded fried chicken breast, topped with shrimp & crawfish dip, melted cheddar, garlic parmesan mashed potatoes, roasted Cajun Brussels sprouts, dijonaise

Chickpea "Polenta" Cakes - "GF" & "V" - \$21

house-made fried chickpea & black bean cakes, butternut apple hash, roasted broccoli, feta, mojo sauce | add grilled chicken \$6.5 |

Catch of the Day - Market Price - GF

ask your server about today's fresh catch, served with butternut apple hash, cauliflower 'rice', salsa verde | add pork belly \$9 |

Pork Belly Udon - \$23

fried pork belly, Korean bbq sauce, broccoli, udon noodles, kimchi, shiitakes, sesame seeds, scallions | add fried chicken \$6.5 |

Smoked Brisket - \$29 - GF

grass-fed slow smoked beef brisket, cauliflower 'rice' & black beans, roasted broccoli, salsa verde

A LA CARTE

cauliflower 'rice' | GF, KF, V | - \$5

broccoli | GF, KF, V | - \$5

butternut apple hash | GF, V | - \$5

napa slaw | GF, V | - \$5

Brussels sprouts | GF, KF, V | - \$6

house cut fries | "GF", "V" | - \$5

garlic parmesan mashed potatoes | GF, V | - \$5

side Caesar salad - \$5

side mixed green salad | GF, KF, V, VE | - \$4

SOUPS

Chili Verde - GF

| cup \$4.5 | bowl \$9 |
ground beef, tomatillo chili sauce, peppers, beans, cheddar, scallions

Loaded Baked Potato - GF

| cup \$4.5 | bowl \$9 |
creamy potato soup, bacon, diced potatoes, bell peppers, jalapeños, cheddar, scallions

Pumpkin Bisque - GF & V & KF

| cup \$4.5 | bowl \$9 |
creamy pumpkin soup seasoned with clove, nutmeg & allspice, pumpkin seeds

ADD-ONS

grilled chicken | GF, KF | - \$6.5

fried chicken tenders - \$6.5

grass-fed burger patty | GF, KF | - \$10

grass-fed shredded brisket | GF, KF | - \$12

shredded grass-fed beef | GF, KF | - \$9

chickpea veggie patty | "GF", "V", "KF" | - \$6

flank steak | GF, KF | - \$15

fried pork belly | "GF", "KF" | - \$9

catch of the day | GF, KF | - \$15

bacon bits | GF, KF | - \$2.5

extra cheese | GF, V, KF | - \$2

shiitakes | V, KF | - \$2

house-made kimchi | GF, V | - \$2

roasted apples | GF, V | - \$2

fried flour tortilla chips | "V" | - \$2

scoop of shrimp salad | GF | - \$8

SANDWICHES

served with your choice of:

house-cut fries OR mixed greens tossed in champagne vinaigrette

or substitute:

chili \$2.5	loaded baked potato soup \$2.5	
pumpkin bisque \$2.5	Caesar salad \$3	
cauliflower 'rice' \$3	butternut apple hash \$3	
Brussels sprouts \$4	napa slaw \$3	broccoli \$3

substitute gluten free bun \$1

The White Oak Burger - \$18

local dry-aged, grass-fed beef, white cheddar cheese, porter-glazed caramelized onions, arugula, White Oak special sauce, brioche bun | add bacon \$2.5 |

Apple Brie Burger - \$18

local dry-aged, grass-fed beef, dijonaise, grilled apple, brie, shredded lettuce, brioche bun | add bacon \$2.5 | **GF** without bun |

Chickpea Veggie Burger - \$14 - "GF" & "V"

house-made fried chickpea & black bean patty, napa slaw, pickled red onions, pomegranate molasses vinaigrette, gluten free bun | add cheddar \$2 |

Kimchi Cheesesteak - \$16

shredded grass-fed beef glazed with Korean bbq sauce, house-made kimchi, cheddar cheese, Szechuan aioli, hoagie roll

Shrimp Salad - \$15

steamed shrimp tossed with Old Bay, celery, red onion & garlic aioli, romaine, toasted multigrain bread | served cold | **GF** without bread |

The White Oak Fried Chicken - \$15

cornmeal breaded & fried free-range chicken breast, bacon, shredded lettuce, pickled red onion, dijonaise, brioche bun | add cheddar cheese \$2 |

Pork 2 Ways - \$14

free-range cumin & chipotle seasoned pulled pork, fried pork belly, pepper jack cheese, napa slaw, Szechuan aioli, hoagie roll

"GF" & "V" - White Oak does not have a dedicated gluten free or vegetarian fryer. If you are a strict vegetarian or have severe allergies, these items do **NOT** meet your dietary needs