

# FORT OAK



## BRUNCH

**ARTISANAL BREAKFAST PASTRIES** · 15

**ENGLISH BREAKFAST** 2 eggs, bacon, house sausage, baked beans dassi tomatoes · 13

**LAMB MERGUEZ SAUSAGE** 2 eggs, rosemary garlic potatoes, toast · 14

**PORK ROLL EGG & CHEESE** homemade english muffin, fried egg, american cheese, potatoes · 11

**BREAKFAST MEATBALLS** 2 eggs, country biscuits, red eye gravy, butter · 14

**TAHITIAN VANILLA WAFFLE** sweetened ricotta, lemon curd, hot smoked almonds · 13

**SMOKED LAMB SHOULDER HASH** sunny side egg, potatoes, pickled peppers, mint, vadouvan aioli, cilantro · 16

**SMOKED SALMON TOAST** gribiche, mustard seed, arugula, soft boiled egg, red onion, capers, fresh fruit · 15

**10oz AUSTRALIAN WAGYU STEAK** 2 eggs, potatoes, caesar butter, toast · 28

**CRISPY MULAS** 2 eggs, chile verde, pinto beans, cheese, lime crema, radish, guacamole, pickled jalapeño · 15

**CORN BEEF HASH BENEDICT** poached eggs, cabbage, hollandaise, rye panko, potatoes · 15

**EGG WHITE OMELETTE** coal roasted trumpets, broccoli, spinach, everything ricotta, fresh fruit · 14

**CHICKEN FRIED QUAIL & FRENCH TOAST** hot honey, date purée, house-cultured butter · 16

**OYSTERS ON THE HALF SHELL** ½ dozen : dozen · 17 : 31 \*

**COBB SALAD** crispy pork belly, tomato, red onion, egg, fried potato, danish blue cheese dressing · 13

**AHI CRUDO** avocado, sesame tuile, breakfast radish, chermoula, cilantro, oro blanco · 15 \*

**HEARTH GRILLED CHICKEN WINGS** ponzu, garlic, honey, chiles, cilantro · 12

**WOOD GRILLED OYSTERS** compound butter, shiitake, green onions · 16

**CHARRED CAULILINI** fermented chile aioli, shallot vinaigrette, currents, herbs · 12

**FRIED CHICKEN SANDWICH** carolina bbq sauce, cabbage, b&b pickles, black pepper aioli, fries · 15

**WOOD GRILLED DRY AGED BURGER** aged cheddar, truffle onion jam, fried egg aioli, fries · 17

**AGED CHEDDAR CREAMY GRITS** · 6

**BUTTERMILK PANCAKE** · 5

**OVEN ROASTED TOMATOES** · 4

**RACLETTE TOAST** · 6

**HOUSE SAUSAGE** · 4

**FRUIT BOWL** · 7

## SIDES

02.19

\* May contain raw or uncooked foods consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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## BRUNCH COCKTAILS

**RIVIERA** house spritz

dry sherry, botanicals, tonic, salt · 10

**DART** vodka, amaro, orange juice · 10

**CHARGER** coconut infused vodka, cold brew, mint · 10

**BARRACUDA** vodka, tomato shrub,  
pickled green bean · 10

**SKYLARK** gin, coconut milk, lemon, earl grey orgeat,  
meringue, soda · 12

**CONTINENTAL** blend of rums, pineapple, lime,  
chai maple syrup, whole egg · 12

**EL CAMINO** vodka, tomatillo, cilantro, cucumber, jalapeño, tajin · 10

## SPIRIT FREE BEVERAGES

**HOUSE LEMONADE** · 4

**HIBISCUS LEMONADE** · 4

**TEJAVA ICED TEA** · 4

**HOUSE COLD BREW** · 6

**CUTWATER CUCUMBER SODA WATER** · 4

**GRAPEFRUIT TONIC** · 6

**SAN PELLEGRINO** · 6

**MEXICAN SODAS** coke, coke light, sprite · 4

