

OAK & GAR

lunch

SMALL PLATES & SHAREABLES

SEAFOOD CHOWDER
scallops, shrimp, haddock, clams,
house made buttermilk biscuit
\$18

ROASTED BEET SALAD
orange segments, rocket green,
pickled onion, goat cheese GF
\$13

GREEN SALAD
tender greens, petit tomatoes, radish,
carrot strings, cucumber
with raspberry vinaigrette
GF/DF/Vegan
\$10

GRILLED CALAMARI
smoked pepper marinade tubes &
tentacles, lemon zest,
micro greens GF/DF
\$15

HUMMUS
roasted beet hummus, pita, olives,
fried chick peas, pickled vegetables
DF/Vegan
\$13

LUNCH PLATES

CHICKEN BLT
buttermilk marinated breaded breast,
green leaf, bacon, chipotle aioli, tomato
served with fries or green salad
\$ 19

FISH & CHIPS
Nine locks dirty blonde beer battered haddock,
crispy fries, tartar DF
2 pieces \$24 | 1 piece \$18

LOBSTER ROLL
lobster meat, citrus aioli, fries or green salad DF
\$25

GRILLED MEATLOAF SAMMI
bacon wrapped meatloaf stuffed with
pastrami and cheese, crispy onions,
blueberry BBQ sauce, pretzel bun
\$19

FISH TACOS (2)
soft shell, mango, lettuce, pickled onion, cilantro,
lime fries or green salad DF
\$19

CHANA MASALA
a rich tomato and coconut milk based curry,
chickpeas, root vegetables, wilted greens,
served with basmati rice and warm naan
GF/DF/Vegan
\$21

BEEF FLATBREAD
tenderloin tips, mushrooms, onions,
peppers, cheese, bbq sauce on flatbread
\$24

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

*OUR MENU IS BASED ON AVAILABILITY, MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR MEDICAL CONDITIONS