

# OAK & GAR

## lunch

### SMALL PLATES

#### BREAD

house made focaccia  
olive oil & balsamic,  
mozza & parm  
\$8

#### MUSSELS

1lb cooked with butter  
white wine & garlic  
\$15

#### SEAFOOD CHOWDER

shrimp, haddock, clams, bacon  
potato's, cream, dill  
house made buttermilk biscuit  
\$15  
ADD LOBSTER \$8

#### CAESAR SALAD

bacon bits, croutons, parmesan cheese  
\$13

#### GREEN SALAD

tomatoes, cucumber, granola  
apple cider vinaigrette  
\$12

#### CALAMARI

flash fried, lemon roasted garlic &  
herb aioli

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

### ON BREAD

WITH FRIES OR SALAD & SLAW

#### CHICKEN CLUB

bacon, grilled chicken, lettuce, tomato, mayo  
\$21

#### DOUBLE CHEESEBURGER

aged cheddar, bacon jam, burger sauce  
\$19

### LUNCH PLATES

#### FISH CAKES

house made haddock cakes, salad  
rhubarb relish  
\$24

#### ZUCCHINI LINGUINE

yellow & green zucchini, white wine, garlic  
roasted peppers, chanterelle mushrooms  
\$20

#### FISH & CHIPS

two pieces of Nine locks dirty blonde beer  
battered haddock, crispy fries, tartar, slaw  
\$24

#### HALF RACK RIBS

fries & slaw  
\$24

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER

IF YOU HAVE ANY FOOD ALLERGIES.

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE