

the Oak

TAKE OUT MENU · 11:30AM - 8:30PM DAILY

APPETIZERS

- LOCAL ORGANIC GREENS · lettuces and vegetables from our local farms with white wine vinaigrette 14
- BABY ICEBERG WEDGE · heirloom tomatoes, smoked bacon, pt. reyes blue cheese, herbed ranch dressing 15
- GREEN LENTIL SOUP · served with toasted parmesan crouton 12
- AVOCADO HUMMUS · fried chickpeas, pistachio salsa verde, grilled flatbread 15

ENTREE SALADS AND BOWLS *bowls include choice of tofu, chicken, salmon, tuna, or shrimp*

- LOBSTER NICOISE SALAD · potatoes, french beans, olives, egg, tomato, red onion, dijon dressing 26
- GRILLED STEAK SALAD · mixed greens, corn, red onion, radish, tomato, blue cheese dressing 29
- OJAI COBB SALAD · grilled chicken, bacon, blue cheese, tomato, avocado, egg, creamy herb dressing 24
- CLASSIC CAESAR SALAD · romaine, garlic crouton, parmesan, caesar dressing, chicken, salmon, tuna, or shrimp 24
- UMAMI BOWL · forbidden black rice, shiitake mushrooms, cucumber, radish, sesame, avocado, teriyaki 27
- FARMERS MARKET BOWL · brown rice, garden vegetables, marinated kale, sweet potato, tomatillo dressing 28
- BAJA BOWL · cilantro rice, sweet corn salsa, pico de gallo, black beans, crispy tortillas, avocado 26

OLIVELLA PASTA *housemade pastas from our signature restaurant*

- BIGOLI AL PESTO · pesto genovese, snap pea, crispy potato crumb 27
- KING CRAB GNOCCHI · tomato sugo, calabrian chile, pecorino pepato 33
- AGNOLOTTI ALLA PIEMONTESE · braised oxtail, wild mushrooms, herb butter, grana padano 30
- RIGATONI BOLOGNESE · signature olivella bolognese recipe with house whipped ricotta 28
- PÉRIGORD BLACK TRUFFLE RISOTTO · wild mushrooms, parmigiano 49

MAIN COURSES

- PAN SEARED SALMON · corn pudding, asparagus and corn succotash, roasted fennel, coriander vinaigrette 36
- PACIFIC HALIBUT · tomato saffron sauce, asparagus, garlic roasted tomatoes, crispy leeks 40
- DIVER SCALLOPS · white bean ragout, grilled lemon, wilted kale, herb salsa 39
- BRAISED SHORT RIBS · flageolet bean, pancetta, swiss chard, rosemary beef broth 40
- ROTISSERIE CHICKEN · wild mushroom bread pudding, baby turnips and carrots, herb chicken jus 34
- FILET MIGNON · roasted marble potatoes, rosemary, horseradish and brussels slaw, béarnaise butter 44

SIDES

- grilled broccolini 12
- wilted spinach with garlic 12
- market vegetables 12
- roasted marble potatoes 12
- mashed potatoes 12

