

\$7

Bacalao Wontons

aleppo chili honey

Octopus Hushpuppies

kimchi aioli, pickled daikon, bonito ham

Hand Cut Fries

dusseldorf aioli

Chicken + Dumplin' Soup

smoked chicken, buttermilk herb dumplings

Pimento Cheese Toast

green almonds, mixed greens



Wings by Wang
6 for \$8 12 for \$15

Bacon Sambal
Green Goddess Yogurt
M.S.G.
(Maple, Sherry, Gochujang)
Smoked Cilantro Yogurt
Spicy Soy
Cocoa Yogurt

\$14

Beef Tartare

uni aioli, pine nuts, mustard seeds, potato chips

Grilled Octopus

chorizo escabeche, charred eggplant

Duck Kielbasa Meatballs

duck heart gravy, fennel + brussel salad

Bone Marrow

pear mostarda, umami salt, winter greens

Trout Crudo

green almonds, cucumber, pickled mustard seeds

Meat

Fire Roasted Chicken

heirloom peruvian potatoes, chimichurri, chicken jus

26

Grilled Beef Short Rib

Korean Red Dragon sauce, charred ramps, rice

23

Tandoori Bavette

squash hummus, fattoush salad

22

32oz Bone-in Ribeye MP

ramp ranch, bone marrow
(Limited availability, please allow 45 mins)

**Family Style
Tasting Menu**

\$55

Per Person

Recommened for parties of 4+

Whole Tables Participation
Required

Seafood

Fjord Trout

bagna càuda, israeli couscous, pickled ramp bulbs, tatsoi

23

Shrimp + Grits

popcorn grits, adobo tomatoes, feta, smoked soft boiled egg

19

Skate + Bay Scallops

toasted quinoa, yellow chives, saltado sauce

17

One Fish, Two Fish...Grilled Fish, Crispy Fish MP

2 whole fish served 2 different ways
(Limited availability, please allow 45 mins)

Greens + Grains

Heirloom Baby Carrot Salad

kumquat vinaigrette, smoked feta, almonds, candied kumquats

12

Roasted Pear Salad

hazelnut vinaigrette, goat cheese, pickled lemons

12

Kale + Sherry Salad

sherry vinaigrette, pecan parmesan, cranberries

12

add smoked chicken \$4, trout \$7 to any salad

Ricotta Gnudi

wild boar bolognese, roasted sunflower seeds

16

Ravioli Doppio

burratta, minted english pea, spring onion, charred leaks, cured egg yolk

16

Farrotto

creamed nettles, black garlic puree, pickled ramp bulbs, sheep's cheese

12

On Bread

OC Double Cheeseburger

brown sugar bacon, smoked cheddar, bourbon pickles

14

Juicy Lucy

pimento cheese, griddled onions, mustard aioli, bourbon pickles

14

Nashville Hot Fried Chicken Biscuit

spicy oil, Piri Piri ranch, bourbon pickles

11

Smoked Trout Tartine

guacamole, roasted carrot + fennel

10

BLT

applewood smoked bacon, tomato jam, mixed greens, mayo

10

Duck Kielbasa Bahn Mi

carrott + cucumber + daikon slaw, fresno chili, Vietnamese coriander leaves

11



Brunch:
Saturday + Sunday
10am-3pm
\$20 Endless Mimosas

Lunch:
Wednesday-Friday
1130am-2pm

Dinner:
Everyday
Kitchen: 430pm-10pm
Bar: 430pm-Close

Happy Hour:
Monday-Friday, 430pm-630pm
\$2 High Lifes | \$4 Craft Drafts | \$6 Wings | \$8 OC Double Cheese | \$8 House Cocktails



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