

MASH + OAK

APPETIZERS

HERB MARINATED CHICKEN WINGS 14

Served with Carrots, Celery & Buttermilk Ranch:
Choose your sauce: Buffalo, Sweet Chili,
Asian Sesame, or Maple Bourbon Sauce

BARBECUE CHICKEN QUESADILLA 12

House Rubbed Chicken, BBQ Aioli, Pico de Gallo,
Local Cheddar, Sour Cream

MAC + PIMENTO CHEESE FRITTERS 10

Six Fritters Served with Buttermilk Ranch

CINCY SIDEWINDERS 12

House Spice Blend Sidewinder French Fries
Served with Sriracha lime Ketchup and Buttermilk Ranch

DIP TRIO + TORTILLA CHIPS 13

Mild Salsa, Fire Roasted Corn Dip, Spicy Jalapeño Queso

BLACKENED SHRIMP COCKTAIL 15

Tiger Jumbo Shrimp, served with Tangy Cocktail Sauce,
with a Charred Lemon

SALADS

Add Chicken 4 | Add Shrimp 7 | Add Salmon 8

KENTON COBB 16

Applewood Smoked Bacon, Marinated Chicken Breast, Peruvian Sweet
Pepper, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese,
Charred Scallion Vinaigrette

POMEGRANATE FIELD GREENS 12

Mixed Greens, Cucumbers, Dried Apricots, Candied Walnuts, Goat
Cheese, Pickled Red Onions, Peruvian Sweet Peppers,
Pomegranate Vinaigrette

HOUSE SALAD 12

Mixed Greens, with Shredded Carrots, Cucumbers, Cherry Tomatoes,
Croutons, with Ranch or Blue Cheese

CAPRESE SALAD 13

Whole Milk Mozzarella, Heirloom Tomatoes, Fresh Basil,
drizzled with Balsamic Vinaigrette Glaze

FLATBREADS

BBQ CHICKEN FLATBREAD 18

Grilled Chicken, House BBQ sauce, Blend of Cheese,
Topped with Pickled Red Onions

PEPPERONI FLATBREAD 15

House Marinara, Mozzarella Cheese, topped with Parmesan Cheese

CHEESE FLATBREAD 15

Mozzarella, Parmesan, and White Cheddar Cheese

SIDES

JASMINE RICE 5

CHEDDAR GRITS 5

CHEF'S VEGETABLE 6

MAPLE BOURBON BRUSSEL SPROUTS 7

SEASONED FRENCH FRIES 8

YUKON GOLD MASHED POTATO 6

SMASHED SWEET POTATO 6

PICK EM' UPS

Served with Seasoned French Fries

MASH + OAK BURGER 16

Garlic + Goat Cheese Spread, Bacon Jam, Lettuce, Tomato,
Brioche Roll

MARRIOTT BURGER 17

Bacon, Lettuce, Tomato, Pickle, Mayonnaise, Cheddar Cheese

TOMATO MOZZARELLA MELT 14

Roasted Mini Heirloom, Mozzarella, Provolone, Arugula,
Citrus Vinaigrette

FISH SANDWICH 18

Atlantic Cod, Chipotle Garlic Aioli, with Lettuce, Tomato,
served on a Toasted Brioche Roll.

BARBECUE CHICKEN CLUB 19

6oz Farm Raised Chicken Breast, Smoked Mozzarella, Lettuce,
Tomato, Onion, Bacon Jam, Fresh Avocado,
served on a Toasted Brioche Roll

ROASTED VEGETABLE WRAP 14

Fire Roasted Balsamic Zucchini, Squash, Portobello Mushrooms.
Accompanied with Sweet Smokey Hummus, Spinach, Goat
Cheese.

SHORT RIB TACOS 18

8 hour Braised Short Ribs, with Mango Habanero Salsa, Crispy
Onions, Citrus Aioli

SHRIMP TACOS 20

Smokey BBQ Shrimp, with Red Cabbage Slaw, Crispy Onions,
Citrus Aioli

ENTREES

BRAISED SHORT RIB 25

Weisenberger Cheddar Grits, Braising Jus, Crispy Onions

ASIAN SESAME SALMON 24

Norwegian Salmon, Asian Sesame Glaze, served with Smashed
Sweet Potato and Chef's Vegetable

NEW YORK STRIP 36

12 oz. Strip Steak, Seasoned and Char-Grilled, served with Yukon
Gold, Roasted Garlic Mashed Potato,
and Chef's Vegetable

GRILLED BOURBON CHICKEN 22

6oz Farm Raised Marinated Chicken, Jasmine Rice, and Broccoli
and Snow Peas, topped with Toasted Almonds

SHRIMP SCAMPI PASTA 25

Six Tiger Shrimp Simmered in Minced Garlic and Shallots,
White Wine, Lemon Juice Heavy Cream

FISH AND CHIPS 19

Two 4oz Atlantic Cod, served with Saratoga Chips,
Zesty Tarter Sauce and Red Cabbage Cole Slaw

DESSERTS

TIRAMISU 10

TRIPLE CHOCOLATE MOUSSE CAKE 8

CLASSIC CHEESECAKE 9

BOURBON BREAD PUDDING 9

CARROT CAKE 9