

# 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.

## TACOS

### SHORT RIB TACOS 18

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

### BLACKENED 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

### BLACKENED 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