Breakfast

Chef’s Breakfast Burritos

Cheddar, Egg & Sausage • $7
Blended Cheddar, Fluffy Scrambled Eggs, Country Sausage and Salsa in a Flour Tortilla

Oak Grove Signature Crunchwrap • $8
Scrambled Egg, Bacon Pieces, Muenster Cheese, Hatch Queso and Grilled Peppers & Onions with Chipotle Aioli

Breakfast Sandwiches

Bacon, Egg & Cheese • $7
Bacon, Fried Egg and Cheese on a Fresh Buttermilk Biscuit

Sausage, Egg & Cheese • $7
Country Sausage Patty, Fried Egg and Cheese on a Fresh Buttermilk Biscuit

The Cristo • $8
French Toast, Sliced Roasted Turkey, Black Forest Ham and Swiss & Cheddar Cheeses

Steak & Egg Breakfast Bagel • $8
Shaved Prime Rib, Fried Egg, Grilled Onion, Herb Garlic Butter Spread and American Cheese

Light Fair

House-Made Granola Parfait, Greek Yogurt • $4
Fresh Seasonal Fruit Cup • $3

Chilled Sweet Tooth

Mini Pies • $9
Macarons • $5
Cupcakes • $5
Cheesecake Slice • $10
Cake Slice • $8
Apple or Peach Flip • $6
Cheesecake Cup • $6
Cookies • $4
Shortcake Cup • $6
Brownies or Blondies • $4
Cinnamon Rolls • $6
Muffins • $4
Lunch
Sandwiches and Wraps

Beef ‘N Cheddar • $13
Slow-Roasted Beef, Horseradish Aioli and Melty Tillamook Sharp Cheddar

Roasted Turkey & Gouda • $12
Slow-Roasted Mesquite Turkey and Gouda Cheese

Garden Veggie Wrap • $11
Marinated & Grilled Seasonal Vegetables, Mixed Greens, Shredded Asiago, Sun-Dried Tomato Mayo and House-Made Hummus

Club Sandwich • $13
Honey Ham, Roasted Mesquite Turkey, Bacon, Swiss & Cheddar Cheeses, Leaf Lettuce and Tomato

Classic Italian Hoagie • $12
Genoa Salami, Capicola, Pepperoni, Honey Ham, Provolone, Leaf Lettuce, Tomato, Oregano, Italian Dressing, Pepperoncini and a Hoagie Roll with Duke’s Mayo

Nashville Style • $13
Nashville Hot Grilled Chicken Breast, Cheese Blend and Ranch

Philly Style • $14
Shaved Prime Rib, Herb Garlic Cheese Spread, White American Cheese and Grilled Onions & Bell Peppers

Provision • $14
House-Smoked Brisket, Grilled Onions and Mild Bourbon BBQ Sauce

Market Fresh Salads

Garden Selection • $10
Mixed Field Greens & Romaine, Red Onion, Cucumber, Tomato, Carrot, Pumpkin Seeds, Fresh Basil Pesto Croutons and Choice of Dressing

Guadalajara Salad • $12
Mixed Field Greens, Black Olives, Diced Tomato, Diced Red Onion, Roasted Corn, Black Beans and Cilantro Seasoned Chicken Breast

OG Caesar • $11
Romaine Hearts, Parmesan, Garlic Croutons, Cracked Pepper and Caesar Dressing

Chef Salad • $13
Mesquite Smoked Turkey, Country Ham, Cheddar, Swiss, Cucumber, Tomato, Egg, Garlic Croutons and Choice of Dressing

All sandwiches are served on a Ciabatta roll. All condiments are self-serve to include shredded lettuce, tomato, onion and pickle.
### Compound Salads & Sides

**Orecchiette Pasta Salad • $4**
- Orecchiette Pasta, Roasted Peppers, Roasted Tomato, Basil, Black Olives, Cucumber, Buffalo Mozzarella, Red Onion, Scallion, Oregano, Zesty Italian and Cracked Pepper

**Tomato, Mozzarella and Cucumber Salad • $4**
- Heirloom Tomato, Buffalo Mozzarella, Garden Cucumber and Pesto

**Soup of the Day • $8**
- Daily Rotation

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### Assorted Beverages

- **Juices**
- **Bottled Soda (20oz)**
- **Natural Spring Bottled Water**
- **Energy Drinks**
- **Vitamin Water**

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### Cappuccino, Latte & More

<table>
<thead>
<tr>
<th>Beverage</th>
<th>16oz</th>
<th>20oz</th>
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<tbody>
<tr>
<td>Columbian Roast Coffee</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Café Americano</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Café Latte</td>
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<td>7</td>
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<tr>
<td>Café Mocha</td>
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<tr>
<td>Mocha Caramel Latte</td>
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<td>8</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Espresso</td>
<td>4 Single 6 Double</td>
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<tr>
<td>Hot Cocoa</td>
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<tr>
<td>Hot Tea</td>
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<td>4</td>
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<tr>
<td>Nitro Cold Brew</td>
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</tr>
<tr>
<td>Cold Brewed Coffee</td>
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<td>6</td>
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<tr>
<td>Add a Flavor Shot</td>
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<td>2</td>
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</tbody>
</table>

*All coffee & lattes available in decaf. Please let your barista know your preference.*