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



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

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

Cappuccino,	Latte	8 /1	Nore
		1/.	6

	<u>160z</u>	<u>20oz</u>
Columbian Roast Coffee	5	6
Café Americano	5	6
Café Latte	6	7
Café Mocha	6	7
Mocha Caramel Latte	7	8
Cappuccino	6	7
Espresso	4 Single	6 Double
Hot Cocoa	5	6
Hot Cocoa Hot Tea	5 3	6 4
Hot Tea	3	4
Hot Tea Nitro Cold Brew	3 5	4 6

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

4

3

2

5

4

Assorted Beverages

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

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