

TABLE

SPICY FRIED CALAMARI CALAMARI RINGS BREADED, FRIED AND SAUTEED WITH A CHILI FLAKES COMPUND BUTTER CHERRY PEPPERS, PEPPERONCINI AND SPICES.	13
BACON WRAPPED JALAPEÑOS JALAPEÑOS STUFFED WITH CREAM CHEESE, CHEDDAR CHEESE, SMOKED PAPRIKA AND WRAPPED IN BACON.	12
SWEET BREADS HOUSE SELECTIONS JAM & PRESERVES.	6
BAKED MAC & CHEESE PENNE PASTA, AGED CHEDDAR, MUENSTER AND SEASONED BREADCRUMBS.	6
POPOVER STRAWBERRY BUTTER	5

GREENS

RUSTIC NICOISE STEAK SALAD MIX GREENS, POACHED EGG, RED POTATOE, HARICOT VERT, CHERRY TOMATOE OLIVES, AVOCADO, LIGHT HERB VINAIGRETTE & DRIZZLED WITH ANCHO PEPPER OIL.	15
ROASTED SALMON AND COUSCOUS CUCUMBER, CHERRY TOMATOE, MINT LEAVES, ONION, CILANTRO, BROCCOLI BALSAMIC REDUCTION & MANGO CITRUS VINAIGRETTE.	14
CRETIA'S SALAD CRISPY FRIED CHICKEN, BACON, TOMATO, CHEDDAR, CROUTONS, DEVILED EGGS, CREAMY MAPLE BALSAMIC DRESSING.	12
CAPRESE CUCUMBER SALAD BEEFSTEAK TOMATOE, MOZZARELLA CHEESE, SLICED CUCUMBER AND BASIL WITH PESTO AIOLI, DRIZZLED WITH BALSAMIC REDUCTION.	9

BRUNCH

GRANDMA'S SMOTHERED CHICKEN CHEDDAR CHIVE BISCUIT, CHORIZO GRAVY, WHIPPED POTATOE, SEASONAL VEGGIES.	15
BREAKFAST CROISSANT EGG, SAUTEED HAM, BACON, GRILLED TOMATO, SPINACH, CHEDDAR.	14
BISHOP OMELETTE HAM, TOMATO, MIXED PEPPERS, SWISS AND CHEDDAR CHEESE.	14
EGGS ROYALE TWO POACHED EGGS, ASPARAGUS, TOMATOES, SALMON AND HOLLANDAISE.	14
EGGS SARDOU TWO POACHED EGGS, CHIVE BISCUIT, ARTICHOCKES, SPINACH AND HOLLANDAISE.	13
GARDEN OMELETTE TOMATO, SWEET ONIONS, SPINACH, BURRATA, BASIL PESTO.	13
THE OAK 'CLIFF' TWO EGGS (ANY STYLE,) SMOKED BACON, BREAKFAST SAUSAGE, GRILLED TOMATO, MUSHROOMS, JALAPEÑO CHEDDAR TOAST.	13
CARAMEL APPLE FRENCH TOAST CANDIED PECANS, APPLE COMPOTE, CARAMEL DRIZZLE, CINNAMON WHIPPED CREAM.	12

BAKERY CLASSICS

INCLUDES FRUIT SALAD W/POPPYSEED DRESSING

DAILY QUICHE	10
CHICKEN SALAD CROISSANT	9
TRIO CHICKEN SALAD, SPINACH SALAD AND FRESH FRUIT SALAD	9

BURGERS/SANDWICH

made with 100% Wagyu Beef and includes French Fries

DAVIS STREET BURGER LETTUCE, TOMATO, CHEDDAR, SMOKED BACON, ONION JAM, SWEET PICKLES, HERBED MAYO, SUNNY EGG ON A TOASTED ONION BUN.	12
TURKEY CRANBERRY PANINI SLICED TURKEY, CRANBERRY SAUCE, MELTED SWISS CHEESE, SPINACH AND HONEY MUSTARD ON A GRILLED CIABATTA BREAD.	12

LUNCH

GRILLED SALMON SERVED ON ASPARAGUS AND ROASTED GARLIC BUTTER AND TOPPED WITH TOMATO, BASIL CORN AND BACON RELISH.	15
CHICKEN FRIED STEAK BLACK ANGUS RIBEYE, COUNTRY GRAVY, WHIPPED POTATOE AND ALMONDDINE GREEN BEANS.	14
ROASTED CHICKEN SERVED WITH GARLIC ARTICHOCKES, CARAMELIZED ONIONS, BROCCOLI, HERBD RED POTATOES & PESTO AIOLI.	12

SIDES

WHIPPED POTATOES HANDCUT FRIES	GREEN BEANS ALMONDINE ASPARAGUS	FRESH FRUIT CREAM CORN	BAKED MAC & CHEESE FRIED ARTICHOCKES & TRUFFLE BUTTER	4
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TABLE

CHEESE BOARD CHEF'S SELECTION FROM A VARIETY OF CHEESES ACCOMPANIED WITH SEASONAL FRUITS, CROSTINI JAM AND PROSCIUTTO.	16
CRAB CAKES RITZ CRACKER CRUST, AVOCADO, GRAPEFRUIT, SWEET CORN, TOMATO AND HONEY MUSTARD.	14
SPICY FRIED CALAMARI CALAMARI RINGS BREADED, FRIED AND SAUTEED WITH CHILI FLAKES COMPOUND BUTTER, CHERRY PEPPERS, PEPPERONCINI AND SPICES.	13
BACON WRAPPED JALAPEÑOS JALAPEÑOS STUFFED WITH CREAM CHEESE, CHEDDAR CHEESE, SMOKED PAPRIKA AND WRAPPED IN BACON.	12
FLAT BREAD TOPPED WITH MELTED MOZZARELLA CHEESE, OLIVES, ROMA TOMATOES AND BASIL WITH A DRIZZLE OF TRUFFLE OIL.	10
SWEET BREADS HOUSE SELECTIONS JAM & PRESERVES.	6

GREENS

RUSTIC NICOISE STEAK SALAD MIX GREENS, POACHED EGG, RED POTATOE, HARICOT VERT, CHERRY TOMATOE, OLIVES, AVOCADO, LIGHT HERB VINAIGRETTE & DRIZZLED WITH ANCHO PEPPER OIL.	15
ROASTED SALMON AND COUSCOUS CUCUMBER, CHERRY TOMATOES, MINT LEAVES, ONION, CILANTRO, BROCCOLI BALSAMIC REDUCTION & MANGO CITRUS VINAIGRETTE.	14
CRETIA'S SALAD CRISPY FRIED CHICKEN, BACON, TOMATO, CHEDDAR, CROUTONS, DEVILED EGG, CREAMY MAPLE BALSAMIC DRESSING.	12
CAPRESE CUCUMBER SALAD BEEFSTEAK TOMATOE, MOZZARELLA CHEESE, SLICED CUCUMBER AND BASIL WITH PESTO AIOLI, DRIZZLED WITH BALSAMIC REDUCTION.	9
SOUP OF THE DAY	5/7
LITTLE GREEN SALAD MIX GREENS, CORN, TOMATOES, CUCUMBER, ONION, CARROTS, APPLEWOOD BACON, CROUTONS	
SIDE SPINACH SPINACH LEAVES, MIXED BERRIES, BLEU CHEESE CRUMBLES, PECANS AND MANGO CITRUS VINAIGRETTE.	

BAKERY CLASSICS

INCLUDES FRUIT SALAD W/POPPYSEED DRESSING

DAILY QUICHE	10
CHICKEN SALAD CROISSANT	9
TRIO CHICKEN SALAD, SPINACH SALAD AND FRESH FRUIT SALAD	9

BURGERS/SANDWICH

made with 100% Wagyu Beef and includes French Fries

DAVIS STREET BURGER LETTUCE, TOMATO, CHEDDAR, SMOKED BACON, ONION JAM, SWEET PICKLES, HERBED MAYO, SUNNY EGG ON A TOASTED ONION BUN.	12
TURKEY CRANBERRY PANINI SLICED TURKEY, CRANBERRY SAUCE, MELTED SWISS CHEESE, SPINACH AND HONEY, MUSTARD ON A GRILLED CIABATTA BREAD.	12
FRIED CHICKEN SANDWICH CHICKEN BREAST BATTERED AND FRIED TO PERFECTION, LETUCE, TOMATO, CARAMELIZED ONION, MELTED MUENSTER CHEESE WITH A CHIPOTLE ADOBO SPREAD ON A TOASTED ONION BUN	12
CRETIA'S CLUB SANDWICH LETTUCE, TOMATO, AVOCADO, HAM, TURKEY, BACON, ON HERB MAYONNAISE SERVED ON SLICED CHALLAH BREAD.	10

LUNCH

GAMBERI ALLA PRIMAVERA SHRIMP SAUTEED WITH ARTICHOKES, YELLOW SQUASH, ZUCCHINI, CARROTS, CHARRED BROCCOLI, CHERRY TOMATOES, PENNE PASTA WITH A BASIL AND RED WINE BUTTER SAUCE.	16
CHICKEN FRIED STEAK BLACK ANGUS RIBEYE, COUNTRY GRAVY, WHIPPED POTATOE AND ALMONDINE GREEN BEANS.	14
GRILLED SALMON SERVED ON ASPARAGUS AND ROASTED GARLIC BUTTER, TOPPED WITH TOMATO, BASIL CORN AND BACON RELISH.	15
GRANDMA'S SMOTHERED CHICKEN CHEDDAR CHIVE BISCUIT, CHORIZO GRAVY, WHIPPED POTATOES, SEASONAL VEGETABLES.	12
PORK CUTLET PORK CUTLET SERVED WITH A SIDE OF COLESLAW SALAD AND APPLE SAUCE	14
ROASTED CHICKEN SERVED WITH GARLIC ARTICHOKES, CARAMELIZED ONIONS, BROCCOLI, HERB RED POTATOES & PESTO AIOLI.	12

SIDES

WHIPPED POTATOES HANDCUT FRIES	GREEN BEANS ALMONDINE ASPARAGUS	FRESH FRUIT CREAM CORN	BAKED MAC & CHEESE FRIED ARTICHOKES & TRUFFLE BUTTER	4
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SPICY FRIED CALAMARI CALAMARI RINGS BREADED, FRIED AND SAUTEED WITH CHILI FLAKES COMPOUND BUTTER CHERRY PEPPERS, PEPPEROCINIS AND SPICES.	13
BACON WRAPPED JALAPEÑOS JALAPEÑOS STUFFED WITH CREAM CHEESE, CHEDDAR CHEESE, SMOKED PAPIKA AND WRAPPED IN BACON.	12
FLAT BREAD PERFECTLY TOASTED FLAT BREAD TOPPED WITH MELTED MOZZARELLA CHEESE, OLIVES, ROMA TOMATOES AND BASIL WITH A DRIZZLE OF TRUFFLE OIL.	10
SWEET BREADS HOUSE SELECTIONS JAM & PRESERVES	6

GREENS

RUSTIC NICOISE STEAK SALAD MIX GREENS, POACHED EGG, RED POTATOES, HARICOT VERTS, CHERRY TOMATOES OLIVES, AVOCADO, LIGHT HERB VINAIGRETTE & DRIZZLED WITH ANCHO PEPPER OIL.	15
ROASTED SALMON AND COUSCOUS CUCUMBER, CHERRY TOMATOES, MINT LEAVES, ONION, CILANTRO, BROCCOLI BALSAMIC REDUCTION & MANGO CITRUS VINAIGRETTE	14
CRETIA'S SALAD CRISPY FRIED CHICKEN, BACON, TOMATO, CHEDDAR, CROUTONS, DEVEILED EGGS, CREAMY MAPLE BALSAMIC DRESSING	12
CAPRESE & CUCUMBER SALAD BEEFSTEAK TOMATOES, MOZZARELLA CHEESE, SLICED CUCUMBER AND BASIL WITH PESTO AIOLI, DRIZZLED WITH BALSAMIC REDUCTION	9
SOUP OF THE DAY	5/7
LITTLE GREEN SALAD MIX GREENS, CORN, TOMATOES, CUCUMBER, ONION, CARROTS, APPLEWOOD BACON, CROUTONS, RASPBERRY DRESSING	
SIDE SPINACH SPINACH LEAVES, MIXED BERRIES, BLEU CHEESE CRUMBLES, PECANS AND MANGO CITRUS VINAIGRETE	

BURGERS/SANDWICH made with 100% Wagyu Beef and includes French Fries

DAVIS STREET BURGER CHEDDAR, SMOKED BACON, ONION JAM, PICKLES, HERB MAYO SUNNY EGG IN A TOASTED ONION BUN	12
TURKEY CRANBERRY PANINI SLICED TURKEY, CRANBERRY SAUCE, MELTED SWISS CHEESE, SPINACH AND HONEY MUSTARD IN A GRILLED CIABATTA BREAD	12
FRIED CHICKEN SANDWICH CHICKEN BREAST BATTERED AND FRIED TO PERFECTION, LETUCCE, TOMATO CARAMELIZED ONION, MELTED MUENSTER CHEESE WITH A CHIPOTLE ADOBO SPREAD IN A TOASTED ONION BUN	12
CRETIA'S CLUB SANDWICH LETTUCE, TOMATO, AVOCADO, HAM, TURKEY, BACON, HERB MAYONNAISE SERVED IN A SLICED CHALLAH BREAD	10

FORK AND KNIFE

14-OUNCE RIBEYE HERB ROASTED SHERRY MUSHROOMS AND ONION, TOPPED WITH TRUFFLE GARLIC BUTTER	24
GRILLED SALMON SERVED ON ASPARAGUS AND ROASTED GARLIC BUTTER AND TOPPED WITH TOMATO, BASIL CORN AND BACON RELISH	18
GAMBERI ALLA PRIMAVERA SHRIMP SAUTEED WITH ARTICHOKES, YELLOW SQUASH, ZUCCHINI, CARROTS CHARRED BROCCOLI, CHERRY TOMATOES, PENNE PASTA WITH A BASIL AND RED WINE BUTTER SAUCE.	16
GRANDMA'S SMOTHERED CHICKEN CHEDDAR CHIVE BISCUIT, CHORIZO GRAVY, WHIPPED POTATOES SEASONAL VEGETABLES	15
CHICKEN FRIED STEAK BLACK ANGUS RIBEYE, COUNTRY GRAVY, WHIPPED POTATOES AND ALMONDINE GREEN BEANS.	14
PORK CUTLET & SLAW SALAD PORK CUTLET SERVED WITH A SIDE OF COLESLAW SALAD AND APPLE SAUCE	14
BLACKENED COD CHORIZO RISSOTO, YELLOW SQUASH, ZUCCHINI TOPPED WITH A BRANDY BUTTER	14
ROASTED CHICKEN SERVED WITH GARLIC ARTICHOKES, CARAMELIZED ONIONS, BROCCOLI, HERB RED POTATOES & PESTO AIOLI	14

SIDES

WHIPPED POTATOES	GREEN BEANS ALMONDINE	FRESH FRUIT	BAKED MAC & CHEESE	4
HANDCUT FRIES	ASPARAGUS	CREAM CORN	FRIED ARTICHOCKES & TRUFFLE BUTTER	