

OAK + VIOLET

CALIFORNIA CRAFT KITCHEN

DINNER

SHARED BITES

MINI LOBSTER TACO Cilantro, Avocado Crema, Red Onion Sofritto	\$20
BONE MARROW AND UNI Herb Butter, Country Bread	\$20
DUNGENESS CRAB TOAST Fennel Tops, Spicy Aioli, Radish	\$22
HOUSEMADE CURED YOGURT ^{VEG} Cold Pressed California Olive Oil, Housemade Compote, Rustic Bread	\$15
CHARCUTERIE BOARD Artisan Meat And Cheese, Pickled Vegetable, Truffle Honey	\$22
HALF SHELL PACIFIC OYSTER Mignonette, Horseradish Cocktail Sauce	\$18 FOR 6 \$34 FOR 12
STUFFED CHORIZO DATES Applewood Smoked Bacon, Piquillo Pepper Coulis	\$15
BUTCHER STEAK TARTARE Chili Peppers, Cucumber, Anchovies, Cilantro, Daikon Salad	\$16
O+V SIGNATURE LOLLIPOP BUFFALO WINGS Celery Seed, Blue Cheese Dipping Sauce	\$14
OPEN FIRE BAKED OYSTER Applewood Smoked Bacon Leek Butter, Crumb	\$20 FOR 6
PARKER HOUSE ROLLS Hand-Rolled Dough, Lemon-Poppy Seed Butter	\$6

GRAINS & GREENS

PEAR AND POINT REYES BLUE CHEESE SALAD ^{VEG} Radicchio, Arugula, Celery, Spicy Pecan	\$15
MAPLE ROAST WINTER SQUASH AND BURRATA ^{VEG} Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds	\$15
GOLDEN BEETS QUINOA SALAD ^{VEG} Cauliflower, Avocado, Baby Arugula, Goat Cheese, Hazelnut	\$14
APPLE & CRANBERRY CHOPPED SALAD ^{VEG} Broccoli, Chickpeas, Carrots, Honey Crispy Apple, Smoked Provolone, Cucumber, Cranberry, Light Yogurt Dressing	\$14
TUSCAN KALE SALAD Caesar Dressing, White Anchovies On Top, Radish, Crumbs	\$12
OCTOPUS AND CHORIZO Fingerling Potatoes, Mint Salsa Verde, Petit Salad	\$20

SOUPS

KABOCHA AND GINGER ^v Chimichurri, Pumpkin Seeds	\$10
ONION AND VANILLA BOURBON Fontina Cheese, Thyme	\$16

LARGE PLATES

DUCK BREAST WITH OYSTER MUSHROOMS* Swiss Chard, Cipollini, Parsnip, Porto Salsa	\$32
8OZ HAND CUT PETIT FILET MIGNON WITH POINT REYES BLUE CHEESE FONDUE* Roasted Shallots, Roasted Fennel, Potatoes, Celery Root Puree	\$39

STUFFED WHOLE BRANZINO* Romesco, Roasted Shallots, Fennel, Sweet Peppers, Castelvetrano Olives	\$34
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PAN ROASTED KING SALMON* Roasted Root Vegetables, Butternut Squash Puree	\$34
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LEMON AND LAVENDER ORGANIC HALF PETALUMA CHICKEN Petit Salad, Lemon Dressing	\$26
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FUSILLI PASTA O+V SIGNATURE BOLOGNESE Chickpeas, Mushrooms, Soy, Parmigiano Reggiano	\$24
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46OZ HAND CUT BONE-IN RIBEYE Sliced To Share + Choice Of Two Sides	\$115
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SIDES TO SHARE

CRISPY BRUSSELS SPROUTS ^v Balsamic Vinegar, Chopped Hazelnuts, Toasted Garlic	\$9
APPLE RATATOUILLE ^v Golden Raisins, Castelvetrano Olives, Toasted Almond	\$9
JAPANESE EGGPLANT ^{VEG} Black Garlic Sauce, Chermoula, Crumbs, Micro Greens	\$9
SPROUTED BROCCOLI ^v Chili Flakes, Spicy Honey, Cashew	\$9
WHITE TRUFFLE FRENCH FRIES ^{VEG} Parmigiano Reggiano Cheese, Chives	\$10
PARMESAN RIPPED POTATOES ^{VEG} Romesco, Black Pepper, Rosemary, Sea Salt	\$10

Welcome to Oak + Violet, Menlo Park's newest culinary adventure. The indoor/outdoor flow complements our commitment to local seasonal ingredients.

Our menu celebrates California's agricultural beauty and abundance, with simple masterful dishes. Vibrant, hand crafted cocktails, renowned wines, and local craft beer offerings complete an unforgettable dining experience. Now sit back & relax as we provide a re-introduction to AUTHENTIC hospitality.

Cheers,
O + V Team

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, consider this information in light of their individual requirements and needs.

VEG Vegetarian ^v Vegan