

# OAK + VIOLET

LUNCH

CALIFORNIA CRAFT KITCHEN

## SHARED BITES

- MINI LOBSTER TACOS** - Cilantro, Avocado Crème, Red Onion Sofritto \$18
- CURED LOCAL YOGURT** <sup>VEG</sup> - Cold Pressed California Olive Oil, Housemade Compote, Rustic Bread \$15
- DUNGENESS CRAB TOAST** - Fennel Tops, Spicy Aioli \$19
- STUFFED CHORIZO DATES** - Applewood Smoked Bacon, Piquillo Pepper Coulis \$15
- CHARCUTERIE BOARD** - Artisan Meat And Cheese, Pickled Vegetable, Truffle Honey \$22
- O+V IMPOSSIBLE™ SLIDER** - Plant Based Patty, O+V Signature Sauce, Onion Jam, Avocado, Brioche Bun, House Cut French Fries \$14

## GRAINS & GREENS

Add Organic Petaluma Chicken Breast \$8,  
Duck Confit \$9, King Salmon \$9

- PEAR AND POINT REYES BLUE CHEESE SALAD** <sup>VEG</sup>  
Radicchio, Arugula, Celery, Spicy Pecan \$15
- MAPLE ROAST WINTER SQUASH AND BURRATA** <sup>VEG</sup>  
Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds \$15
- GOLDEN BEET QUINOA SALAD** <sup>VEG</sup> - Baby Arugula, Cauliflower, Avocado, Goat Cheese, Hazelnut \$14
- DUCK LEG CONFIT SALAD** - Orange, Fennel, Pistachios, Sherry Vinaigrette \$18
- CHOPPED SALAD** <sup>VEG</sup> - Broccoli, Chickpeas, Carrots, Honey Crisp Apple, Smoked Provolone, Cucumber, Cranberries, Yogurt Dressing \$14
- TUSCAN KALE SALAD** - Caesar Dressing, Shaved Radish, White Anchovy On Top, Crumbs \$12

## SOUPS

- KABOCHA AND GINGER** <sup>v</sup>  
Chimichurri, Pumpkin Seeds \$10
- ONION AND VANILLA BOURBON**  
Fontina Cheese, Thyme \$15

## ENTREES

- MAINE LOBSTER ROLL** - Brown Butter Aioli, Petite Local Green Salad \$23
- CRAB CLUB SANDWICH** - Butter Lettuce, Tomato, Bacon, Grilled Rustic Bread, Avocado \$19
- PAN ROASTED KING SALMON\*** - Roasted Root Vegetable, Butternut Squash Puree \$28
- TOASTED FARRO RISOTTO** <sup>VEG</sup> - Baby Spinach, English Peas, Asparagus, Cremini Mushroom, Pecorino Romano \$18
- LEMON & LAVENDER ORGANIC HALF PETALUMA CHICKEN** - Petit Salad, Lemon Dressing \$19
- FUSILLI PASTA O+V SIGNATURE BOLOGNESE**  
Chickpeas, Mushrooms, Soy, Parmigiano Reggiano \$19

## SIDES TO SHARE

- CRISPY BRUSSELS SPROUTS** <sup>v</sup> - Balsamic Vinegar, Chopped Hazelnuts, Toasted Garlic \$7
- PARMESAN RIPPED POTATOES** <sup>VEG</sup> - Romesco, Black Pepper, Rosemary, Sea Salt, \$7
- WHITE TRUFFLE FRENCH FRIES** <sup>VEG</sup> - Parmesan Cheese, Chives \$8
- JAPANESE EGGPLANT** <sup>VEG</sup> - Black Garlic Yogurt, Chermoula, Crumbs, Micro Greens \$9
- SPROUTED BROCCOLI** <sup>v</sup> - Chili Flakes, Spicy Honey, Cashew \$9

## KIDS MENU

ALL MEALS COME SERVED WITH GRILLED BROCCOLI OR HOUSE CUT FRENCH FRIES

- KIDS PASTA** \$6
- PEANUT BUTTER & JELLY SANDWICH** \$6
- GRILLED CHEESE SANDWICH** \$6

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    <sup>v</sup> Vegan