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**LUNCH MENU** - *Served 11am-Close*

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**STARTERS****BRIE FONDUE 14**

creamy brie served with apples, candied pecans, truffle honey, fig jam, and a toasted butter croissant

**WHIPPED FETA 12**

smooth whipped feta topped with olive oil and pistachios and served with a side of house made pickled red onions and toasted naan bread

**ROASTED FRIED BRUSSEL SPROUTS 12**

fresh brussel sprouts roasted then fried crispy, sprinkled with aged parmesan and served with balsamic vinaigrette and garlic aioli

**TOMATO BRUSCHETTA 12**

vine ripe tomatoes mixed with fresh mozzarella and balsamic, sprinkled with aged parmesan and served with garlic toast

**TRUFFLE PARMESAN FRIES 10**

fries tossed in white truffle oil topped with aged parmesan and served with a garlic aioli

**OAK BOARD 22**

cheese and charcuterie served with crackers, fig jam, toasted nuts, pickled onions, and toasted bread.

Serves 2-4 people

**HARVEST SALADS**

dressing choices include Italian, Caesar, ranch, bleu cheese, honey mustard, red wine fig vinaigrette, balsamic vinaigrette, lemon honey vinaigrette, and white truffle vinaigrette

add grilled or blackened chicken breast 6

add 5 grilled or blackened jumbo shrimp 8

add 6oz grilled or blackened salmon 12

add 6oz filet 14

**SPINACH 13**

baby spinach with apples, almonds, pumpkin seeds, dried cranberries, and goat cheese crumbles with a lemon honey vinaigrette

**RED WINE PEAR 13**

baby arugula with red wine pears, candied pecans, and gorgonzola with a red wine fig vinaigrette

**OAK CAESAR 13**

romaine hearts tossed in our house made caesar dressing topped with aged parmesan and garlic croutons

**SHAUNESSY TRUFFLE 13**

baby arugula with sopressata salami, pepperoni, Swiss cheese, red onion, aged parmesan with a white truffle vinaigrette

**COTTAGE ROMAINE WEDGE 13**

split head of romaine lettuce, topped with bleu cheese crumbles, bacon, tomatoes, ranch dressing and balsamic glaze

**GARDEN 13**

mixed greens with vine ripe tomatoes, red onions, cucumbers, cheddar cheese, and house made croutons with balsamic vinaigrette

**BURGER BOWL****COTTAGE BURGER BOWL 19**

8oz cottage blend burger tossed with fontina cheese, crispy shallots, bleu cheese crumbles, red onion, arugula, aged parmesan and white truffle vinaigrette

**SOUP DU JOUR**

ASK YOUR SERVER 9

**SIDES**

mixed berries 3

garden or caesar salad 5

cottage vegetables 6

risotto 7

seasoned french fries 6

parmesan truffle fries 7

homemade pub chips 5

cup of soup 6

**ARTISAN SANDWICHES**

all sandwiches come with homemade pub chips and are garnished with a pickle - side options available for an additional charge - gluten friendly bread and buns available upon request

**FRENCH ONION MELT 17**

shaved London broil beef topped with gruyere and caramelized onions, with red wine mustard toasted on rustic panini bread with a side of au jus

**OAK GRILLED CHEESE 16**

aged cheddar, gouda, and gruyere toasted on rustic panini bread add smoked bacon 2

**ITALIAN VILLAGE MELT 15**

sopressata salami, pepperoni, fontina, fresh mozzarella, and roasted red peppers with basil pesto toasted on rustic panini bread

**CLASSIC CLUB 15**

ham, shaved roasted turkey, smoked bacon, vine ripe tomatoes, romaine lettuce, and swiss cheese with garlic aioli toasted on sourdough bread

**COTTAGE CURRY CHICKEN SALAD 15**

grilled chicken breast, pistachios, golden raisins, and dried cranberries mixed together, topped with pickled red onions and curry aioli on a toasted butter croissant

**GRILLED PEAR AND TURKEY 15**

shaved roasted turkey, red wine pears, brie, and baby arugula on sourdough bread

**GOURMET BURGERS**

gluten friendly bun available upon request

**COTTAGE BURGER 19**

8oz cottage blend burger topped with sweet and smokey tomato bacon jam, garlic aioli, fresh arugula, fontina, and finished with crispy shallots served on a toasted brioche bun

**BEYOND™ BURGER 19**

vegan burger topped with mayonaisse, lettuce, tomato, shredded mozzarella and served on a toasted brioche bun

**COTTAGE COMBO**

pick 2 to create your perfect pair 14

- CUP OF SOUP

- 1/2 SANDWICH

- 1/2 SALAD

**ARTISAN FLATBREADS**

gluten friendly flatbread available upon request

**BRUSCHETTA 17**

flatbread with a layer of basil pesto and olive oil topped with fresh mozzarella, vine ripe tomatoes, and a balsamic drizzle

**LONDON BROIL 18**

flatbread with shaved London broil, gruyere, caramelized onions, and roasted garlic topped with baby arugula

**PEAR AND BRIE 17**

flatbread with red wine pears, brie, gruyere, fig jam, topped with baby arugula and a truffle honey drizzle

**ITALIAN 18**

flatbread with a layer of pomodori basil sauce topped with chef's seasonal charcuterie and fresh mozzarella

**VEGAN VEGGIE 17**

flatbread with shredded mozzarella, tomato, roasted red pepper, mushroom, spinach and red onion

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**DRINK. DINE. SHOP.**

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THE WHITE OAK COTTAGE OFFERS LOCALLY SOURCED BREADS, MEATS, CHEESES, COFFEE, AND PROVISIONS WHENEVER POSSIBLE.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\* \* BEFORE PLACING AN ORDER PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

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**BRUNCH MENU - Served 11am-2pm**


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**FARMERS BREAKFAST 15**

*hickory smoked bacon, Virginia Ham, breakfast sausage, 2 eggs any way served with a side of breakfast potatoes*

**COTTAGE BREAKFAST SANDWICH 12**

*toasted butter croissant, Virginia ham, bacon, cheddar cheese, over medium egg topped with a honey mustard sauce and served with a side of breakfast potatoes*

**BISCUITS AND GRAVY 15**

*sausage gravy over freshly baked biscuit with choice of hickory smoked bacon or sausage, 2 eggs any way and served with a side of breakfast potatoes*

**STEAK AND EGGS 18**

*grilled to order 8oz ribeye paired with 2 eggs any way and served with a side of breakfast potatoes*

**BUILD YOUR OWN OMELETTE 16**

*includes 3 eggs and 3 ingredients served with a side of breakfast potatoes\**

*sausage, bacon, ham, onion, tomato, mushroom, bell peppers, spinach, or cheese \* additional ingredients .50 each*

**COTTAGE BENEDICT 15**

*freshly baked biscuits, grilled Virginia ham, poached eggs and classic hollandaise sauce served with a side of breakfast potatoes*

**CLASSIC PANCAKES OR BELGIAN WAFFLES 12**

*3 fluffy pancakes or Belgian waffles served with real Vermont maple syrup*

*add strawberries, blueberries, chocolate chips, or cinnamon swirl 2*

**SIGNATURE FRENCH TOAST 12**

*3 slices of brioche bread grilled and brûléed then topped with vanilla custard, berry compote, and whipped cream*

**CHICKEN AND WAFFLES 16**

*crispy fried chicken tossed in honey butter placed over a Belgian waffle drizzled with real Vermont maple syrup and dusted with powdered sugar*

**SHRIMP AND GRITS 17**

*5 jumbo blackened shrimp in a light white wine nage placed over creamy cheddar grits with fresh arugula*

**SIDES**

<i>one biscuit 2</i>	<i>bacon 3</i>	<i>breakfast potatoes 3</i>
<i>two pieces of toast 2</i>	<i>ham 4</i>	<i>mixed berries 3</i>
<i>two eggs 3</i>	<i>sausage 3</i>	

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**KIDS MENU**


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*ALL KIDS MEALS COME WITH CHOICE OF KETTLE CHIPS, FRUIT OR APPLE SAUCE AND A JUICE BOX*

**CHICKEN TENDERS 9**
**GRILLED CHEESE 9**
**MAC AND CHEESE 9**
**MINI FLATBREAD PEPPERONI PIZZA 9**


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**DESSERTS**


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**NEW YORK STYLE CHEESECAKE 10**

*served with fresh berry compote, chocolate sauce or caramel sauce*

**CHOCOLATE LAVA CAKE 12**

*served warm and topped with vanilla ice cream and chocolate sauce*

**APPLE WALNUT BREAD PUDDING 12**

*served warm and topped with vanilla ice cream and caramel sauce*

**CHOCOLATE CHIP COOKIE SKILLET 17**

*locally made chocolate chip cookie served warm in a skillet and topped with vanilla ice cream, chocolate sauce and whipped cream.*

*Big enough to share!!*

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**DINNER MENU - Served 5pm-Close**


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**FILET 6oz 36 8oz 40**

*served with mashed potatoes and cottage vegetables, finished with truffle butter*

**14OZ RIBEYE 45**

*served with mashed potatoes and cottage vegetables, finished with a garlic herb butter and a red wine demi glace*

**9OZ BEEF SHORT RIB 36**

*coffee rubbed and braised until fork tender, served with creamy mashed potatoes and cottage vegetables finished with a rich beef gravy*

**CLASSIC CHICKEN POT PIE 25**

*Just like mom used to make! Peas, carrots, onion, celery, and chicken breast in a creamy veloute topped with pie pastry and baked to order*

**PENNE 17**

*classic creamy alfredo or princess sauce paired with penne pasta finished with parmesan cheese*

*add grilled or blackened chicken breast 6*

*add 6oz grilled or blackened salmon 12*

*add 6oz filet 14*

**CHICKEN MARSALA 30**

*chicken breast with mushrooms, garlic, and onions in a rich chicken marsala sauce paired with risotto and cottage vegetables*

**SHRIMP AND GRITS 23**

*8 jumbo blackened shrimp in a light white wine nage placed over creamy cheddar grits with fresh arugula*

**SALMON FLORENTINE 27**

*grilled salmon placed over risotto and cottage vegetables finished with a fresh spinach and tomato beurre blanc*

**SEARED AHI TUNA 32**

*seared ahi tuna resting on coconut risotto with fresh baby broccolini and a sweet mango chili sauce*

**SHRIMP FLORENTINE LINGUINE 24**

*tender shrimp sautéed in garlic lemon butter tossed with linguine and topped with parmesan cheese*

**SIDES**

<i>mixed berries 3</i>	<i>seasoned french fries 6</i>
<i>garden or caesar salad 5</i>	<i>parmesan truffle fries 7</i>
<i>cottage vegetables 6</i>	<i>homemade pub chips 5</i>
<i>risotto 7</i>	<i>cup of soup 6</i>

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