
BRUNCH MENU - Served 11am-2pm

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

SIDES

one biscuit 2

two pieces of toast 2

two eggs 3

bacon 3

ham 4

sausage 3

breakfast potatoes 3

mixed berries 3

LUNCH MENU - Served 11am-Close

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.

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

WHITE TRUFFLE 13

baby arugula with sopressata salami, oven dried tomatoes, marinated artichokes, and 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

add grilled or blackened chicken breast 6

add 6oz grilled or blackened salmon 12

add 6oz filet 14

ARTISAN SANDWICHES

all sandwiches come with kettle potato chips or pasta salad and are garnished with a pickle - side options available for an additional charge - gluten friendly bread 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

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, vine ripe tomatoes, 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

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 MEATBALL 18

flatbread with vegan meatballs, vegan mozzarella, and marinara garnished with fresh basil

SOUP DU JOUR

ASK YOUR SERVER 9

SIDES

mixed berries 3

garden or caesar salad 5

pasta salad 5

cup of soup 6

DINNER MENU - *Served 5pm-Close*

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

CHICKEN MARSALA 30

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

SALMON FLORENTINE 27

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

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

SHRIMP FLORENTINE LINGUINE 24

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

VEGAN MEATBALL LINGUINE 24

vegan meatballs served with marinara, tossed with linguine and topped with vegan mozzarella

SIDES

garden or caesar salad 5

tri-color pasta salad 5

cottage vegetables 6

cup of soup 6

risotto 7

KIDS MENU

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

DESSERTS

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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Our private room welcomes up to 24 guests and offers our full menu experience. You can work directly with our private room coordinator to make sure your event is exactly how you want it!

The private room offers a quaint and intimate space for your event. Our room can be rented for 2 hours with a food and beverage minimum. More information can be found on our website.

We look forward to working with you!

For more information visit TheWhiteOakCottage.com/private-room

*Additional fees or minimums may apply

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* 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.