



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

PATRICK'S BREAKFAST SANDWICH 12

toasted butter croissant, Virginia ham, bacon, cheddar cheese over medium egg topped with a sweet dijon 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 NY Strip 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
sausage, bacon, ham, onion, tomato, mushroom, bell peppers, 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 WAFFLE 12

*3 huge, fluffy pancakes or 1 fluffy Belgian waffle served with real Vermont maple syrup
add strawberries, blueberries, chocolate chips, or cinnamon swirl 2*

SIGNATURE FRENCH TOAST 12

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

CHICKEN AND WAFFLES 16

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

SIDES

two eggs 3	sausage 3
bacon 2	breakfast potatoes 3
ham 4	mixed berries 3

LUNCH MENU - Served 11am-Close

SMALL PLATES

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 shaved parmesan and served with balsamic vinaigrette and garlic aioli

TOMATO BRUSCHETTA 12

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

TRUFFLE PARMESAN FRIES 8

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

WHITE OAK COTTAGE BOARDS

OAK BOARD 22

*3 cheeses and 3 charcuterie served with fig jam, toasted nuts, marinated olives, cornichons, and toasted bread.
Serves 2-4 people*

BREAD AND BUTTER BOARD 18

*choice of green goddess garden butter or black truffle and black garlic butter served with grilled sourdough and naan breads.
Serves 2-4 people*

HARVEST SALADS

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 and 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 sourdough bread with a side of au jus

OAK GRILLED CHEESE 16

*aged cheddar, gouda, and gruyere toasted on sourdough 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 sourdough bread

CLASSIC CLUB 15

ham, shaved roasted turkey, smoked bacon, vine ripe tomatoes, romaine lettuce, and swiss cheese with garlic aioli toasted on Italian 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 topped with truffle honey 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

SOUP DU JOUR

*ASK YOUR SERVER MARKET PRICE
handcrafted soups made daily by our chef*

SIDES

house cut fries 4	creamy polenta 5
truffle parmesan fries 5	risotto 7
mixed berries 3	tri-color pasta salad 5
garden or caesar salad 5	cup of soup 6
cottage vegetables 6	

DINNER MENU - *Served 5pm-Close*

FILET 6oz 36 8oz 40
served with mashed potatoes and cottage vegetables, finished with black truffle and black garlic butter

14OZ NY STRIP 40
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 a creamy polenta 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

POLLO A LA COTTAGE 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 shaved 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 shaved parmesan cheese

SIDES

house cut fries 4

creamy polenta 5

truffle parmesan fries 5

risotto 7

mixed berries 3

tri-color pasta salad 5

garden or caesar salad 5

cup of soup 6

cottage vegetables 6

KIDS MENU

ALL KIDS MEALS COME WITH KETTLE CHIPS AND JUICE BOX

CHICKEN TENDERS 9

GRILLED CHEESE 9

MAC AND CHEESE 9

MINI FLATBREAD PEPPERONI PIZZA 9

DESSERTS

CARNEGIE DELI NEW YORK CHEESECAKE 10
served with fresh berry compote and chocolate sauce

HOUSE MADE CHOCOLATE LAVA CAKE 12
served with raspberry coulis and chocolate sauce

HOUSE MADE BREAD PUDDING 12
chef's seasonal special

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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.

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*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.