

OAK + VIOLET

CALIFORNIA CRAFT KITCHEN

DINNER



SHARED BITES

UOVO PERFETTO - Panko Fried Duck Egg + White Truffle Oil + Parmigiano Reggiano Crema + Amaranth \$16

HAMACHI CRUDO - Citrus + Radish + Shave Cucumber + Jalapeño + Soy \$18

DUNGENESS CRAB TOAST - Fennel Tops + Spicy Aioli + Radish \$22

MINI LOBSTER TACOS - Cilantro + Avocado Crème + Red Onion Sofrito \$20

BUTCHER STEAK TARTARE* - Sriracha + Cucumber + Anchovies + Cilantro + Daikon Salad \$16

HALF SHELL PACIFIC OYSTERS* - Mignonette + Horseradish Cocktail Sauce \$18 for 6 or \$34 for 12

CURED LOCAL YOGURT ^{VEG} - Cold Pressed California Olive Oil + Housemade Compote + Rustic Bread + Sicilian Pistachios \$15

CHARCUTERIE BOARD - Assorted Local Meat and Cheese + Stone Ground Mustard + Almonds + Truffle Honey \$22

OPEN FIRE BAKED OYSTERS - Applewood Smoked Bacon Leek Butter + Panko \$20 for 6

STUFFED CHORIZO DATES - Applewood Smoked Bacon + Piquillo Pepper Coulis + Micro Parsley \$15

O+V SIGNATURE LOLLIPOP BUFFALO WINGS - Celery Seed Blue Cheese Dipping Sauce \$14

PARKER HOUSE ROLLS - Hand-rolled Dough + Lemon-poppysseed Butter \$6

GRAINS & GREENS

TOMATO + BURRATA SALAD ^{VEG} - Watermelon + Pistachio + Soft Herbs \$15

GOLDEN BEET QUINOA SALAD ^{VEG} - Baby Arugula + Cauliflower + Avocado + Goat Cheese + Hazelnut \$14

ORGANIC SPINACH + KALE ^{VEG} - Herb Tofu + Avocado + Candy Walnuts + Mint Pesto \$14

CHOPPED SALAD ^{VEG} - Broccoli + Chickpeas + Carrots + Honey Crispy Apple + Smoked Provolone + Cucumber + Cranberries + Yogurt Dressing \$14

TUSCAN KALE SALAD - Caesar Dressing + Shaved Radish + White Anchovy + Crumbs \$12

CHARRED OCTOPUS - Mint Salsa Verde + Fingerling Potatoes + Petit Salad + Romesco \$20



LARGE PLATES

8OZ HAND-CUT PETITE FILET MIGNON* - Roasted Shallots + Fennel + Parsnip Puree + Bone Marrow Butter \$39

STUFFED WHOLE BRANZINO ROMESCO - Roasted Shallots + Fennel + Sweet Peppers + Castelvetrano Olives \$34

PAN ROASTED KING SALMON* - Asparagus + Fava Bean + Bok Choy + Potato Leek Nage \$34

LEMON & LAVENDER ORGANIC HALF PETALUMA CHICKEN - Petit Salad + Lemon Dressing \$26

TOASTED FARRO RISOTTO ^{VEG} - Baby Spinach + English Peas + Asparagus + Cremini Mushroom + Pecorino Romano \$23

46OZ HAND-CUT BONE-IN RIBEYE - Sliced to Share + Choice Of Two Sides \$115

SIDES TO SHARE

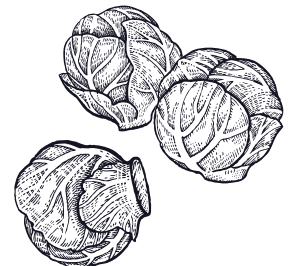
CRISPY BRUSSELS SPROUTS ^{VEG} - Balsamic Vinegar + Chopped Hazelnuts + Toasted Garlic \$9

PARMESAN RIPPED POTATOES ^{VEG} - Black Pepper + Rosemary + Sea Salt + Parmesan \$9

WHITE TRUFFLE FRENCH FRIES ^{VEG} - Parmesan Cheese + Chives + Truffle Oil \$10

JAPANESE EGGPLANT ^{VEG} - Black Garlic Yogurt + Chermoula + Bread Crumbs \$9

BROCCOLI AND CAULIFLOWER - Cashews + Citrus Aioli \$9



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.

VEG Vegetarian