

Welcome To Charred Oak Grill! Where Scratch Cooking Meets The Finest American Bourbon.

Appetizers

WARM SPINACH DIP

A blend of 3 cheeses with baby spinach served au gratin with crisp flour tortilla chips \$11.99 / SUB for a (GF option)

SOUTHERN CRAB CAKE

4 oz hand crafted crab cake, fried green tomato and pimento remoulade \$15.99

WINGS - BOURBON SRIRACHA (GF)

Ten Bone-in smoked chicken wings tossed in our bourbon sriracha sauce. Traditional buffalo sauce available \$14.99

AHI TUNA STACK (GF option)

Sushi-grade ahi tuna, strawberries, blueberries, avocado, tossed in a soy-ginger sauce, laid over sesame seaweed salad. Topped with wonton crisps \$15.99

STUFFED AVOCADOS (GF)

Grilled avocado halves stuffed with slow-roasted pulled pork topped with black bean salsa, melted white cheddar cheese and fresh pico de gallo \$12.99

LOADED BRISKET FRIES

French fries topped with slow-roasted beef brisket, grilled onions, and house-made queso \$15.99

SOFT BAKED PRETZEL STICKS

Oven-baked pretzel sticks served with our house-made bourbon queso \$11.99

SRIRACHA CHEESE CURDS

Crisp Wisconsin white cheddar curds, tossed in a mild sriracha seasoning, served with roasted garlic sour cream \$10.99

CHICKEN QUESADILLA

Grilled chicken, mozzarella & cheddar cheese \$11.99

TENNESSEE WHISKEY MUSSELS (GF option)

Canadian blue lip mussels, simmered in a bacon and garlic whiskey reduction \$15.99

FRIED PICKLES

Breaded dill spears served with house made ranch \$10.99

CHICKEN NACHOS

A house favorite! Our house-made flour tortilla chips topped with melted cheese, marinated grilled chicken, pickled jalapeños, house-made queso and fresh pico de gallo 13.99

Half Portions \$9.99 Add Brisket \$6.99 Add Brisket Half Portion \$4.99 (GF) SUB for Corn Tortilla

Salads

Add to Salad:

Chicken \$5, Ahi Tuna \$8, Salmon \$9, 5oz Filet \$17

CHOPPED SALAD (GF)

Chopped iceberg lettuce, bleu cheese crumbles, applewood bacon, red onion, grape tomatoes with everything seasoning \$9.99

BERRY SALAD (GF)

Chopped romaine and baby spinach topped with sweet red onion, grape tomatoes, sweet dried cranberries and seasonal berries \$11.99

SUPERFOOD SALAD (GF)

Red quinoa, romaine, and baby spinach, grape tomatoes, toasted almonds, avocado and blueberries with your choice of dressing \$12.99

CHARRED SPROUT SALAD

Chopped romaine and baby spinach, grilled brussel sprouts, roasted red peppers, crisp potato wedges, bleu cheese crumbles. \$10.99

BLEU CHEESE WEDGE (GF)

An iceberg wedge, tomato, applewood smoked bacon and creamy bleu cheese dressing \$5.99

HOUSE GARDEN SALAD (GF)

Romaine and iceberg lettuce, grape tomatoes, cucumber, red pepper, and feta cheese \$5.29

SOUP OF THE DAY

All of our dressings are made in house.

Choose from: Ranch, Bleu Cheese Raspberry Vinaigrette,

Warm Bacon Vinaigrette,

Balsamic Vinaigrette,

1000 Island

Served in a bread bowl. Ask your server for today's featured soup. \$6.99 Cup of soup \$4.99

Kids Menu

Served with fries and drink For Children 10 and Under \$6.99.

*Popcorn Chicken

*Steak Fingers

*Mac & Cheese Bites

*Cheeseburger American Cheese only!

*Mini Corn Dogs

Anyone over age 10 will receive a double portion. \$12.99

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WWW.CHARREDOAKGRILL.COM

Steaks, Seafood, Chicken

Each entree comes with a choice of one side.

FILET MIGNON (GF)

5 oz \$20.99 **7 oz** \$29.99 **10 oz** \$38.99

Well marbled, flame-grilled 12 oz \$30.99

SHORT RIBS (GF)

14 oz Bone-in beef ribs, house marinated, served over golden whipped potatoes finished with a korean bbq sauce \$30.99

OVEN ROASTED ROSEMARY CHICKEN (GF)

Oven roasted half chicken served over mashed potatoes with a lemon rosemary beurre blanc \$19.99

MAPLE GLAZED RED SNAPPER (GF)

Wild caught pan-seared snapper finished with a roasted red pepper bacon chutney \$23.99

CRAB STUFFED SALMON (GF)

Sweet claw crab meat atop fresh baked atlantic salmon finished with a rosemary beurre blanc \$23.99

SMOTHERED CHICKEN (GF)

Grilled chicken topped with grilled mushrooms, bacon, melted cheddar, and mozzarella cheese served over golden whipped mashed potatoes finished with house gravy \$17.99

SIDES

GOLDEN WHIPPED MASHED POTATOES

STEAMED BROCCOLI

CRISPY GARLIC YUKON POTATOES

BOURBON BATTERED ONION RINGS

SWEET POTATO FRIES

CHARRED BRUSSEL **SPROUTS W/ BACON GARDEN GREEN BEANS**

GARDEN SALAD FRENCH FRIES

All sides are GF excluding the Onion Rings.

Burgers and Sandwiches

USDA fresh ground Smash burger patties. Served with Fries. Sub (GF) Bun \$2.00 / Sub Chicken \$1.00 / Sub your fries for any side \$1.75

STEAK HOUSE BOURBON BURGER

Topped with aged cheddar cheese, caramelized onions, applewood smoked bacon, lettuce, and a shot of bourbon glaze \$13.99

AMERICAN CLASSIC BURGER

American cheese, lettuce, tomato, pickles \$12.99 Add Bacon \$1.25

DOUBLE CHEESY STACK BURGER

Four smash burgers double stacked with american cheese, bacon, lettuce, tomato, pickle topped with jumbo onion ring. Served AS ISno substitutions \$15.99

CHARRED OAK CLUB SANDWICH

Smoked turkey, ham, applewood smoked bacon, lettuce, tomato, sliced avocado, mayo \$13.99

CHICKEN SALAD SANDWICH

Chicken, pineapple, craisins, fresh green leaf lettuce, on a buttery croissant \$12.99

Oven roasted corned beef, swiss cheese, sauerkraut, thousand island dressing on toasted marble rye \$15.99

AVOCADO TOAST

Smashed avocado served on multigrain toast topped with E.V.O.O, hint of lemon and everything bagel seasoning \$9.99 Add 6oz of Grilled Salmon for \$9.99

SMOKED GOUDA MAPLE BACON BURGER

Premium Wisconsin smoked gouda, applewood bacon, crisp lettuce, and sweet red onion finished with a smoked maple glaze

MUSHROOM SWISS BURGER

Swiss cheese, sauteed mushrooms, carmelized onions, lettuce, tomato, creamy horseradish \$13.99

PIMENTO BURGER

Wisconsin cheddar pimento cheese, lettuce, tomato, pickles \$12.99

MONTE CRISTO

Smoked ham, turkey, and Gruyere swiss cheese with dijonaise, hand-battered and flashed-fried, dusted with powered sugar and served with a bourbon peach jam \$13.99

OVEN TOASTED CUBAN

Slow-roasted pork with applewood smoked ham, gruyere swiss cheese, stone-ground mustard, pickle slices, on a toasted hoagie roll \$13.99

ESPRESSO RUBBED BRISKET TACOS

Slow-roasted shredded beef with lettuce, fresh cilantro with a smoked paprika crema. 2 for \$12.99 3 for \$15.99

SHAVED RIBEYE SANDWICH

Thinly sliced ribeye, creamy horseradish, provolone cheese on a toasted hoagie roll. Served with house made au jus \$16.99

FRY DIPPERS

Bourbon Glaze 1.50 Sriracha Bourbon Glaze 1.50 Sante Fe Cream .75

Carolina BBQ **Bourbon Cheese** 1.50 House Queso 1.50

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**