



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

Appetizers

WARM SPINACH DIP (V)

A blend of 3 cheeses with baby spinach served au gratin with crisp flour tortilla chips \$13.99 / 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 chicken wings tossed in our bourbon sriracha sauce. Traditional buffalo sauce available \$14.99

AHI TUNA (GF)

Sushi-grade ahi tuna, thinly sliced, served with a soy-whiskey glaze. \$15.99

STUFFED AVOCADOS (GF)

Grilled avocado halves stuffed with seasoned chicken, topped with black bean salsa, melted mozzarella cheese and fresh pico de gallo \$13.99

Hold the chicken/add extra salsa for Vegetarian option! (V)

LOADED BRISKET FRIES

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

SOFT BAKED PRETZEL STICKS (V)

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

SRIRACHA CHEESE CURDS (V)

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 \$12.99

Hold the chicken for Vegetarian option! (V)

TENNESSEE WHISKEY MUSSELS (GF option)

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

FRIED PICKLES (V)

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

All of our dressings are made in house.

Choose from:

Ranch, Bleu Cheese
Raspberry Vinaigrette,
Warm Bacon Vinaigrette ,
Balsamic Vinaigrette,
1000 Island, Caesar

HOUSE GARDEN SALAD (GF) (V)

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

SOUP OF THE DAY

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

CHOPPED SALAD (GF) (V)

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

BERRY SALAD (GF) (V)

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

SUPERFOOD SALAD (GF) (V)

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

CAESAR SALAD

Chopped romaine, shredded Asiago, croutons and house Caesar dressing \$9.99

BLEU CHEESE WEDGE (GF) (V)

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

(GF) = Gluten Free / (V) = Vegetarian

Kids Menu

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

***Popcorn Chicken**

***Cheeseburger**

***Mac & Cheese Bites**

Plain with American
Cheese only!

***Mini Corn Dogs**

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

606-451-7935

305 East Mt. Vernon Street
Somerset, KY 42501

WWW.CHARREDOAKGRILL.COM

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES
OF 8 OR MORE.

Entrees

Each entree comes with a fresh garden salad. Sub for Caesar salad \$1.75

FILET MIGNON (GF)
5 oz \$20.99 7oz \$29.99 10 oz \$38.99

RIBEYE (GF)
Well marbled, flame-grilled 12 oz \$30.99

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

OVEN ROASTED ROSEMARY CHICKEN (GF)
Oven roasted half chicken served over mashed potatoes with a lemon rosemary beurre blanc \$19.99

PEACH BOURBON GLAZE MAHI MAHI(GF)
Wild caught, pan seared Mahi topped with house made peach bourbon glaze, finished with fresh Georgia peach salsa. \$23.99

CRAB STUFFED SALMON (GF)
Sweet claw crab meat atop fresh baked Atlantic salmon finished with a rosemary beurre blanc \$23.99

CHICKEN ALFREDO PASTA
Linguini topped with Grilled Chicken, finished with our house made Alfredo sauce. \$16.99

CENTER CUT PORK RIBEYE (GF)
10 OZ Prime Pork Ribeye with a Bacon Bourbon Glaze. \$22.99

Steak Temps

Rare = Cool RED Center

Medium Rare = Warm RED Center

Medium = Pink

Medium Well = Slight Pink Center

Well = No Pink

Steak Toppers

Sauteed Mushrooms \$1.99

Sauteed Onions \$1.99

Bourbon Glaze \$1.50

FRY DIPPERS

Bourbon Glaze	1.50
Sriracha Bourbon Glaze	1.50
Bourbon Cheese	1.50
House Queso	1.50
Santa Fe Cream	.75
Carolina BBQ	.75

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

****Highlighted items NOT available after 5:00 p.m.**

STEAK HOUSE BOURBON BURGER
Topped with aged cheddar cheese, caramelized onions, applewood smoked bacon, lettuce, and a shot of bourbon glaze \$14.99

AMERICAN CLASSIC BURGER
American cheese, lettuce, tomato, pickles \$13.99 Add Bacon \$2.50

DOUBLE CHEESY STACK BURGER
Four smash burgers double stacked with American cheese, bacon, lettuce, tomato, pickle topped with jumbo onion ring. Served AS ISno modifications. \$18.99

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

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

AVOCADO TOAST (V) **
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 \$14.99

MUSHROOM SWISS BURGER
Swiss cheese, sauteed mushrooms, caramelized onions, lettuce, tomato, creamy horseradish \$14.99

PIMENTO BURGER
Wisconsin cheddar pimento cheese, lettuce, tomato, pickles \$14.99

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

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, provolone cheese on a toasted hoagie roll. Served with house made au jus \$16.99

A.L.T. (V)**

Avocado, lettuce, tomato, Mayo on a buttery croissant. \$10.99

Add Bacon \$2.50

SIDES

GOLDEN WHIPPED MASHED POTATOES \$4.25	STEAMED BROCCOLI \$4.25
CRISP GARLIC YUKON POTATOES \$4.25	CHARRED BRUSSEL SPROUTS WITH BACON \$4.25
FRENCH FRIES \$4.25	GARDEN SALAD \$5.29
SWEET POTATO FRIES \$4.25	BOURBON BATTERED ONION RINGS \$5.25

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