



OAK & APPLE

FROM THE SMOKER

- VA ANGUS BEEF BRISKET sandwich...\$11 1/2 pound...\$14 pound...\$25
- PIG CRAFTER'S PULLED PORK sandwich.....\$7 1/2 pound...\$11 pound...\$21
- PORK SPARE RIBS 1/4 rack.....\$9 1/2 rack.....\$16 rack.....\$27
- PULLED CHICKEN sandwich.....\$7 1/2 pound...\$11 pound...\$21
- RED FRESNO JACKFRUIT (v) sandwich.....\$7 1/2 pound...\$11 pound...\$21
- HOUSE SAUSAGES choice of: smoked chorizo, garlic & herb, or beyond sausage 1 link.....\$5 3 links.....\$12 6 links..\$21
- SMOKED WINGS (MARKET PRICING) choice: apple bbq, buffalo, or red chili dry rub (ranch or bleu cheese)7 wings.....\$13

SMOKED PLATTERS

\$2 additional for platter wings (market pricing)

Two from the smoker section, two sides and cornbread

\$30

Three from the smoker section, three sides and cornbread

\$40

*all smoked proteins listed above are gluten free

SANDWICHES

served on Carter's Bakery brioche with one side

- BUTTER BURGER.....\$10 a 5oz 7 Hills beef patty topped with your choice of cheddar or gouda cheese, pickles, onion, and mustard double patty.....\$14 add house bacon.....+\$2
- SOUTHERN SMOKED CLUB.....\$12 smoked turkey, pimento cheese, bacon, sweet pickles, lettuce and tomato
- BBQ BANH MI.....\$12 pulled pork, hoisin bbq, pickled carrots, cilantro, fresh jalapeños and pork cracklins (vo)
- O & A HERO.....\$12 smoked pulled chicken, chorizo sausage, corn salsa, jalapeño slaw, and smokin' hot bbq sauce
- PILE HIGH.....\$15 chopped brisket, pulled pork, herb sausage, sliced green apple, cheddar cheese, and apple bbq sauce

SIDES (single serving/ serves 2-3/ serves 4-6)

- \$3/\$6/\$10
- \$4/\$8/\$14
- Apple Slaw
- Jalapeño Slaw (v)
- Tea Braised Collards (v)
- Steak Fries (v)
- Cornbread
- Salad Cup (vo)
- Dinner Rolls (4 per serving)
- Burnt End Baked Beans
- Smokehouse Chili
- Fried Cheese Curds
- Mac 'n Cheese
- Jalapeño Mac 'n Cheese
- Pork Cracklins

House Sauces: Alabama White, Smokin' Hot, Apple BBQ, Hoisin BBQ, Big Daddy's Vinegar, & Carolina Gold Mustard

FROM THE CHEF

- SMOKEHOUSE CHILI BOWL.....\$8 a combination of brisket and house sausage topped with cheddar cheese and sour cream served with homemade cornbread (gfo)
- SWEET CORN FRITTERS.....\$7 served with sambal jelly and pimento cheese
- BBQ NACHOS.....\$13/\$8 house tortilla chips topped with burnt end beans, cheddar cheese, pulled pork, smoked corn pico, and sour cream (gf) vegetarian optional +\$1
- "QUE-TINE".....\$12 crispy steak fries topped with cheese curds, pulled pork bbq, and homemade gravy
- BBQ TACOS.....\$11 choice of pulled pork, chicken, or jackfruit topped with jalapeño slaw and grilled corn pico (gf, vo)
- LETTUCE WRAPS.....\$11 choice of pulled pork, chicken, or jackfruit with hoisin BBQ sauce, sambal jelly, peanuts, shredded carrots, cilantro, and jalapeños (gf, vo)
- BACKYARD SALAD.....\$9 romaine lettuce, cheddar, smoked corn salsa, shredded carrots, jalapeño slaw, chips, and alabama white dressing (gf, vo) add pulled pork, chicken, turkey or jackfruit +\$4

*please make your server aware of any allergies or dietary restrictions you may have

PIE BY THE SLICE \$6

- VEGAN DARK CHOCOLATE TART with a graham cracker crust and topped with raspberries (v)
- BANANA PUDDING PIE southern style pudding with real bananas on a house made vanilla wafer crust
- top your pie with a scoop of vanilla ice cream \$2 Bowl of ice cream \$4

(v) vegan, (vo) vegan option, (gf) gluten free, (gfo) gluten free option

HAPPY HOUR

MON-FRI

3-6

\$7 Draft Cider Flights

(2) Selected Draft Ciders \$2 Off

(2) Selected Draft Beers \$2 Off

All Wine Glass Pours 1/2 Off

DRINKS

COCKTAILS

BERRY BLUE.....	\$8
Tito's vodka, blue raspberry lemonade, sprite	
MANGO MARGARITA.....	\$8
Hornitos, triple sec, mango syrup and house margarita mix	
O&A MULE.....	\$8
Absolute vodka, house-made ginger syrup, club soda	
APRICOT COLLINS.....	\$8
Tanqueray gin, apricot infused sour, tonic	
MALIBU SUNSET.....	\$8
Malibu coconut rum, cherry & pineapple juices	
LAVENDER LEAF.....	\$8
Jack Daniels whiskey, lavender syrup, lemon, iced tea	
CIDER SHANDY.....	\$9
Captain Morgan Rum, sour, seasonal draft cider	
RYE PEACH POPPER.....	\$9
Dickel Rye whiskey, freshly blended peach syrup, champagne	

N/A BEVS

\$2.25 / free refills

COKE, DIET COKE, SPRITE, TONIC,
GINGER ALE, ICED TEA, SWEET TEA,
LEMONADE, RASPBERRY LEMONADE

ROOT-BEER

ABITA ROOT BEER.....\$3.5

BEERS

VIRGINIA

ARDENT PILSNER	Richmond, Virginia / 5% abv / 16oz can / \$7
HARDYWOOD RICHMOND LAGER	Richmond, Virginia / 5% abv / 16oz can / \$6
DEVILS BACKBONE VIENNA LAGER	Nelson County, Virginia / 5.2% abv / 12oz can / \$4.5
ARDENT SAISON FARMHOUSE ALE	Richmond, Virginia / 6.7% abv / 12oz can / \$6
STONE DELICIOUS IPA - <i>gluten reduced</i>	Richmond, Virginia / 7.7% abv / 12oz can / \$5
STONE IPA	Richmond, Virginia / 6.9% abv / 12oz / \$5
VIRGINIA BEER COMPANY FREE VERSE IPA	Williamsburg, Virginia / 6.8% abv / 12oz can / \$5.5

IMPORTED / DOMESTIC

WHITE CLAW HARD SELTZER	Chicago, Illinois / 5% abv / 12oz can / \$5
VICTORY KIRSCH SOUR CHERRY GOSE	Downingtown, Pennsylvania / 4.7% abv / 12oz can / \$6
CIGAR CITY MARGARITA GOSE	Tampa, Florida / 4.2% abv / 12oz can / \$5.5
SIERRA NEVADA HAZY LITTLE THING IPA	Chico, California / 6.7% abv / 12oz can / \$5
PABST BLUE RIBBON.....	\$4
MILLER LITE.....	\$4
BUD LITE.....	\$4
BUDWEISER.....	\$4
MODELO ESPECIAL.....	\$4
ATHLETIC BREWING GOLDEN N.A. / 12oz.....	\$5



CIDERS

VIRGINIA

BUSKEY RVA	Richmond, Virginia / 5.5% abv / 12oz can / \$5.5
BOLD ROCK VIRGINIA APPLE	Nellysford, Virginia / 4.7% abv / 16oz can / \$5.5
BOLD ROCK INDIA PRESSED APPLE	Nellysford, Virginia / 4.7% abv / 16oz can / \$5.5
POTTER'S FARMHOUSE DRY	Free Union, Virginia / 8.5% abv / 750mL / \$6/\$18
POTTER'S GRAPEFRUIT HIBISCUS	Free Union, Virginia / 9% abv / 500mL / \$12
POTTERS PETITE CIDER	Free Union, Virginia / 4.5% abv / 12oz can / \$6
SLY CLYDE INKJET BLACKBERRY MOJITO	Hampton, Virginia / 6.7% abv / 12oz can / \$6.5
BLUE BEE ARAGON 1904	Richmond, Virginia / 8.6% abv / 500mL / \$15

PREMIUM *available by the glass or bottle*

CIDERIE DAUFRESNE POIRE
Ouilly-le-vicomte, France / 4% abv / 750mL / \$6/\$19

IMPORTED / DOMESTIC

1911 WATERMELON MINT / 16oz can.....	\$9
DOWNEAST CIDER WHITE / 12oz can.....	\$6.5
AUSTIN BLOOD ORANGE / 12oz can.....	\$5
SCHILLING ROSÉ VACAY / 12oz can.....	\$6.5
STELLA ARTOIS CIDRE / 12oz.....	\$6



WINES

WHITE

BROADBENT VINHO VERDE \$7/\$21
2004 / Vihno Verde, Portugal
The most popular white wine from Portugal, is a deliciously refreshing, light wine. "Verde", meaning "Green" refers to the hints of lime color. It is an ideal warm weather wine.

SIMONET SPARKLING \$7/\$22
1970 / Caves de Wissembourg
Citrus and white fruit aromas of the Ugni Blanc grape. These intense, fruity aromas are preserved through the second fermentation.

ROSÉ

WITHER HILLS PINOT NOIR ROSÉ \$8/\$24
2018 / Marlborough, New Zealand
refreshing in style with perfumed aromas of wild strawberries and fresh raspberries.

GRUET NV BRUT ROSÉ \$10/\$28
1984 / A beautiful garnet in color, this Rosé has a number of aromatics from simple floral notes to mouth watering strawberry all while maintaining a zesty acidity and delicate finish.

RED

SANTA JULIA RESERVA CAB SAUV \$7/\$21
2019 / Ruby with purple hues. Notes of mature forest fruits complemented by subtle spicy notes of black pepper, paprika, with an herbal touch. It has a mouth end of intense dark fruit presence.