

# DINNER

## AT OE KITCHEN (HOLMDEL)

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### CAFFE

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AMERICANO	5	ICED HAZELNUT OAT MOCHA	5
ESPRESSO	3/4	OE COLD BREW	5
CAPPUCCINO	5	ICED CHAI LATTE	5
ICED FLAVORED LATTE	5	ICED MATCHA LATTE	5
ICED CARAMEL DREAM	5	LAVENDER MINT LEMONADE	5

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### SHARE PLATES

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ROASTED TOMATO SOUP	5	SHISHITO PEPPERS, KALE CHIPS, SEA SALT FLAKES, LEMON DRESSING	10
FREE RANGE ROASTED JUMBO WINGS CARAMELIZED ONIONS, MILD SAUCE, HOUSE MADE RANCH	12	BURRATA - RED & GOLDEN BEETS, BLOOD ORANGE, PINE NUTS, RADISH, AVOCADO, EVOO, BALSAMIC GLAZE	13
ALMOND CRUSTED GOAT CHEESE FRITTERS, BERRIES, FIG JAM, PEPPER SAUCE	10	GRILLED SOURDOUGH, HONEY RICOTTA, SLICED PROSCUITTO, PINE NUTS	12
RED FISH BLACKENED COMBO SHRIMP, GRILLED PINEAPPLE, GARLIC BREAD, PEPPER SAUCE	13		

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### BIG SALADS

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BEET SALAD - HONEY CRISP APPLES, ARUGULA, ALMOND CRUSTED GOAT CHEESE, HOUSE MADE SWEET WINE REDUCTION, EVOO	12	KALE GREEN SALAD - CARROTS, HONEY CRISP APPLES, CANDIED PECANS, PINE NUTS, WATERMELON RADISH, SESAME SEEDS, YUZU VINAIGRETTE	12
COBB SALAD - ICEBERG, CORN, TOMATOES, RED ONION, BLEU CHEESE, AVOCADO, BACON, HARD BOILED EGG, HOUSE MADE RANCH	11	<b>ADD</b> SALMON 9 SHRIMP 7 CHICKEN 5	

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## SANDWICHES : BURGERS

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DA MEECH - FRIED BREADED CHICKEN  
CUTLET, GRANA PADANO, ARUGULA,  
PESTO MAYO, BALSAMIC, CIABATTA  
BREAD, SPRING MIX SALAD 15

MARKET FISH TACO - ARUGULA,  
AVOCADO, WATERMELON RADISH,  
CORN SALSA, 2 PER ORDER MARKET PRICE

OEK BURGER - GRASSFED BEEF,  
BACON, WHITE CHEDDAR, AVOCADO,  
LTO, BRIOCHE BUN, FRENCH FRIES,  
SIDE OF SPICY MAYO 16

STEAK SANDWICH - CARAMELIZED ONIONS,  
PROVOLONE, CIABATTA BREAD, SPICY  
MAYO, FRENCH FRIES 16

BUTTERMILK RANCH CHICKEN - PICKLES,  
CARAMELIZED ONIONS, HOUSE MADE  
BRIOCHE BUN, SPICY MAYO 15

SOMETHING GREEN - PLANT BASED  
PROTEIN VEGGIE BURGER, CARAMELIZED  
ONIONS, ARUGULA, AVOCADO & SPICY  
MAYO ON BRIOCHE BUN, SPRING MIX  
SALAD TOSSED IN POPPY SEED 16  
VINAIGRETTE

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## ENTREES

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POLLO ALA MILANESE - ARCADIAN  
MIXED GREENS, ARUGULA, SHAVED  
FENNEL, ONIONS, TOMATOES, YUZU  
VINAIGRETTE DRESSING, DRIZZLED  
TRUFFLE GLAZE 18

PAN SEARED SALMON, CRISPY YUCA,  
BROCCOLI STEAK, YUZU BEURRE  
BLANC 23

SOUVLAKI, BEEF & CHICKEN, NAAN  
BREAD, TOMATOES, GRILLED  
ROMAINE, RED ONIONS, RED DAIKON  
RADISH, HOUSE MADE TZATZIKI  
SAUCE 18

VEGAN PAN SEARED CAULIFLOWER  
STEAK, ALMONDS, HONEY GARLIC  
CRANBERRIES, PLUM TOMATO  
CONFITE, HOUSE MADE PICKLED,  
CAPER BERRIES, SWEET & SPICY  
PEPPER SAUCE, COLD PRESSED EVOO 18

FLAMED BEER SKIRT STEAK FRITAS,  
PATATAS FRITAS, CORN ON THE COB,  
ROSEMARY THYME GARLIC BUTTER,  
TRUFFLE GLAZE 20

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## SUGAR

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SIGNATURE LEMON RICOTTA CAKES,  
MIXED BERRIES, COMPOTE,  
VANILLA WHIPPED CREAM 10

SALTED CARAMEL PANNA COTTA 10

*PLEASE ADVISE YOUR SERVER OF FOOD ALLERGIES OR  
FOOD PREFERENCES. CONSUMING RAW OR UNCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK TO FOOD-BORNE ILLNESS*