



Apps

OH HOLLER GRATIN

12

fried dauphinoise potatoes served with house-made cheese sauce

ENDIVE-BEET CANOES GF | V

10

seasonal fruit, balsamic vinaigrette, balsamic candied pistachios & goat cheese

SWEET & SPICY CHAI SWEET POTATO FRIES

12

topped with goat cheese-lemon yogurt sauce & pecans

PIMENTO CHEESE FRITTERS

12

served over sweet pepper jam

FRIED LOCAL MUSHROOMS

15

local blue oyster mushrooms served with house-made aioli

Salads

with your choice of balsamic vinaigrette, ranch, or our rotating seasonal dressing

GARDEN SALAD GF | V

12

tomato, cucumber, onion, cheddar cheese, microgreens, your choice of dressing

SEASONAL SALAD GF | V

12

featured weekly with your choice of dressing

ADD A PROTEIN

grilled chicken GF	10
pork tenderloin GF	9
rainbow trout	15
hand-breaded fried tenders	9

Parties of 6 or more will be subject to automatic 20% gratuity.

This is our startup menu for our casual dining restaurant. Fine dining will begin in the next couple of months on site and will be a separate menu and dining experience from this menu. We plan to offer both dining options long-term.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Entrées

OH, GOOD GRAVY

17

hand-breaded country fried chicken with house-made chicken gravy

PORK À LA MOLLY GF

18

Pork tenderloin with local Molly Chomper cider glaze, served over sweet potato purée

CREEKBED TROUT

19

pistachio-crusting rainbow trout with lemon butter cream sauce

HONEY HEN GF

16

Grilled chicken breast with local honey chamomile glaze

CLUCK ON A BUN

17

hand-breaded fried chicken with bourbon bbq sauce and house-made pickles, served on a Driscoll's Bake House bun

PECAN-CRUSTED CHICKEN

17

chicken breast with maple bourbon glaze, served over sweet potato purée

CRISPY CHICKEN STRIPS

14

hand-breaded chicken tenders, bourbon molasses bbq sauce

MAC ATTACK

18

hand-breaded chicken tenders with bourbon molasses bbq sauce, served with mac & cheese

FLANK STEAK

24

7oz cut with demiglace reduction sauce

Sides

OH HOLLER GRATIN

8

served with house aioli

SWEET POTATO CASSEROLE V

6

topped with sugared pumpkin seeds

MAC & CHEESE V

8

topped with toasted bread crumbs

GARDEN SIDE SALAD GF | V

8

SEASONAL SIDE SALAD GF | V

9

BEET & APPLE MEDLEY GF | V

7

tossed with balsamic vinaigrette & balsamic candied pistachios, garnished with microgreens



RESTAURANT

OH
& BAR

Desserts

PECAN TART V 11

with pecan praline cheesecake
and red velvet crumble

CHEESECAKES OF THE DAY 11

ask your server
about today's flavors

**ASK ABOUT TODAY'S
ADDITIONAL SPECIALS**

