

BARBECUE, BOURBON AND BEER

OAK & EMBERS

OAKANDEMBERSTAVERN.COM

8003 MAYFIELD ROAD - CHESTERLAND - CALL US: 440.729.4030

7774 DARROW ROAD - HUDSON - CALL US: 234.602.1056

The Oak & Embers menu offers homemade selections prepared from scratch. Great care goes into the preparation of each dish. We invite you to slow down, relax and enjoy the Oak & Embers southern dining experience that we are so proud to share with you.

START HERE

CRAB CAKES

Jumbo lump crab meat, peppers, onions, garlic, and bread crumbs served over greens with black bean and corn salsa, chipotle aioli and citrus aioli **13.5**

SOUTHWEST MUSSELS

Chorizo, tomato, corn and white beans with a white wine cream sauce served with toasted baguette **12**

BURNT ENDS

Flavorful chunks of smoked Brisket cut from the fatty marbled point tossed in our Bourbon BBQ sauce and served with plantain chips **13**

SMOKED CHICKEN TACOS

Flour tortillas, white cheddar cheese and citrus aioli **9.5**

PULLED PORK TACOS

Flour tortillas, mild cheddar cheese, bourbon BBQ and apple slaw **9.5**

CAJUN SHRIMP TACOS

Flour tortillas, Cajun cream sauce, queso fresco and cilantro **10.5**

PIMENTO CHEESE DIP

A southern Classic served with cornmeal crackers **10**

CHEESE CURDS

White Cheddar Cheese Curds breaded and deep fried served with smoked tomato coulis and peppercorn ranch **10**

QUESO DIP

Chorizo, roasted poblano peppers, cream and cheddar cheese served with pork rinds **10**

BBQ FLATBREAD

Choice of chicken, pork or brisket (add \$2) white cheddar cheese, red onion, BBQ sauce and cilantro **10.5**

VEGGIE FLATBREAD

Red and poblano peppers, mushrooms, onions, tomato, queso fresco and drizzled with balsamic glaze **10**

BLT DEVEILED EGGS

Deveiled eggs served atop fried green tomatoes and mixed greens topped with spicy bourbon bacon jam **12**

OAK & EMBERS NACHOS

Tri-Colored Corn Tortilla Chips topped with your Choice of Smoked Meat, Spicy Cheese Sauce, House Bourbon Barbecue Sauce and Cilantro with a side of sour cream

Pulled Pork or Chicken **10** | Brisket **12**

WINGS

TRADITIONAL WINGS

1 lb. | Tossed in your choice of sauce **10**

SMOKED WINGS

1 lb. | Tossed in your choice of sauce **11**

HOT, MILD, BOURBON BBQ, CAROLINA BBQ, OR SWEET & SPICY THAI

Served with Celery and Blue Cheese or Ranch

SPOON IT IN

SERVED WITH CORNBREAD

TOMATO BASIL

Soup made with a blend of roasted tomato, basil and cream and topped with shaved parmesan cheese

Cup **5** Bowl **8**

CUBAN BLACK BEAN

Soup made with black beans, peppers, onions, garlic, thyme and topped with our smoked pork

Cup **5** Bowl **8**

GREENS & THINGS

OUR SALADS ARE MADE WITH FARM FRESH LOCAL GREENS

HOUSE SALAD

Romaine, tomato, red onion, carrots and white cheddar **5**

CAESAR SALAD

Romaine with shaved parmesan and house made garlic croutons **5.5**

MIXED GREENS SALAD

Mixed greens, strawberries, dried cranberries, candied pecans and crumbled goat cheese **8**

LAS MARIA SALAD

Romaine, smoked chicken, corn, red and poblano peppers and queso fresco **10.5**

OAK & EMBERS BLT SALAD

Romaine, bacon, tomato, shaved parmesan and balsamic glaze **11.5**

FRIED GOAT

CHEESE & BEETS

Mixed greens, fried goat cheese patties, roasted beets, apples and candied pecans **10.5**

BBQ CHICKEN SALAD

Mixed greens, smoked chicken tossed in BBQ, black bean and corn salsa, tortilla strips and avocado slices **11.5**

DRESSINGS:

Ranch, Bleu Cheese, Italian, Caesar, Avocado Ranch, Peppercorn Ranch, Cilantro Lime Ranch, Champagne Vinaigrette, and Strawberry Vinaigrette

ADD

Shrimp **6** | Salmon **7** | Smoked Chicken **4**

Consumption of raw or undercooked foods may cause food borne illness

SIGNATURE DRINKS

BLACK BASIL BERRY LEMONADE

Jim Beam black with muddled strawberries and basil and topped with our fresh squeezed lemonade **9**

SUFFERING BASTARD

Knob Creek bourbon, Tanqueray gin, bitters and topped off with ginger ale **10**

OHIO OLD FASHIONED

OYO bourbon, angostura bitters, simple syrup, and an orange twist **10**

THE DEVIL'S GRANDMA

Jim Beam Devil's Cut bourbon, Grand Marnier, Hungarian pepper simple syrup and a splash of soda **9**

THE FRISCO

Big House bourbon, Bénédictine and fresh lemon juice, served up **9**

THE REVOLVER

Bulleit bourbon, Kahlua and orange bitters served with orange zest **10**

BOURBON PEACH TEA

Evan Williams peach, Dr. McGillicuddy's peach liqueur, and fresh brewed iced tea **8**

SPICED PEAR

Pear infused moonshine, liquor 43, fresh squeezed lemon and topped with Crabbies ginger beer **8**

EMBER APPLE PIE

Jim Beam apple, Jim Beam fire and a splash of cranberry juice **8**

KENTUCKY MULE

Evan Williams bourbon, lime juice and Crabbies ginger beer served in a copper mug **9**

MOSCOW MULE

Stolichanya vodka, lime juice and Crabbies ginger beer served in a copper mug **9**

SPARKLING EMBERS

Prosecco sparkling wine with a shot of orange persimmon liqueur **8**

OAKHEART MOJITO

Bacardi Oakheart spiced rum, mint leaves, limes and simple syrup topped with soda water. **8**

BOURBON ROOT BEER FLOAT

Brown jug bourbon cream, Rebel Yell bourbon and Not Your Father's Root Beer served on ice **9**

SMOKE THAT MEAT

All our pork, poultry and beef is marinated over 24 hours in one of our special house rubs, then slow smoked with hickory to produce a delicious caramelized smoky "bark" on the outside and a tender and juicy inside evident by the pink smoke ring that is produced from a proper smoking technique. Bringing to you the finest in traditional southern smoking cuisine with an upscale northeastern Ohio culinary experience and atmosphere.

SMOKED PLATTERS ARE SERVED WITH YOUR CHOICE OF TWO SCRATCH MADE SIDES & FRESH BAKED CORNBREAD

PULLED PORK 14

BEEF BRISKET 18

SMOKED HALF CHICKEN 15

SMOKED SAUSAGE LINK 14

BABY BACK RIBS

Half Rack 16

Full Rack 28

PICK 2 COMBO 24

PICK 3 COMBO 26

SMOKIN' SIDES

4.5 EACH

FRESH CUT FRIES

SWEET POTATO FRIES

CHEDDAR SMASHED POTATOES

MAC & CHEESE

APPLE SLAW

WHITE CHEDDAR GRITS

CHEESY SUCCOTASH

BAKED BEANS

CORNBREAD (3 PIECES)

GREEN BEANS

"DIRTY" GRITS +1

CHEF'S VEGETABLE OF THE DAY +1

THICK-CUT ONION RINGS +1

BETWEEN OUR BUNS

SERVED WITH YOUR CHOICE OF 1 SCRATCH MADE SIDE AND A PICKLE SPEAR

PULLED PORK

Slow smoked pork shoulder topped with bourbon BBQ on a Brioche Bun and served with a side of Chow Chow Relish 11

BRISKET MELT

Smoked beef brisket in its natural juices, stacked high on toasted, crusty bread with a creamy Hungarian pepper spread, shaved red onions and a side of bourbon mushroom sauce 14

CHICKEN & WAFFLE

Fried boneless chicken thigh on a cornbread waffle with maple syrup butter sauce and side of Sriracha hot sauce 11

SMOKED CHORIZO MEATLOAF

Served open faced and topped with bourbon BBQ, cheddar cheese and onion straws 10.5

ROASTED TURKEY WRAP

Slow roasted turkey breast, goat cheese, roasted red peppers and basil aioli (served chilled) 10

BLT SANDWICH

Thick-cut bacon on toasted, crusty bread with lettuce, tomato and chipotle aioli 9.5

FRIED CHICKEN WRAP

Fried buttermilk marinated chicken thigh, bacon, ranch dressing, lettuce and tomato 11

TAVERN BURGER

½ lb. Angus beef with brie cheese and candied Hungarian peppers on brioche bun 11

BBQ BACON BURGER

½ lb. Angus beef topped with white cheddar, bacon, bourbon BBQ sauce, lettuce, tomato and onion on brioche bun 11

BLACK BEAN BURGER

Patty made of Black Bean, Rolled Oats, Peppers and Spices topped with Swiss Cheese, Roasted Garlic Aioli, Lettuce, Tomato and Onion on a Brioche Bun 10.5

EMBERS BURGER

½ lb. Angus beef topped with pepper jack cheese, onion stack, spicy bourbon bacon jam, lettuce, tomato and onion 13

FORK & KNIFE

SERVED WITH FRESH BAKED CORNBREAD

SOUTHERN SHRIMP & GRITS

Jumbo shrimp sautéed with Cajun seasoning, garlic, white wine and cream sauce served over white cheddar grits and topped with cilantro 18

MAPLE BOURBON GLAZED SALMON

Pan seared salmon filleted in house served with sautéed green beans 18

CAJUN GROUPEL

Pan seared grouper dusted with Cajun seasoning and served with fresh-cut fries and a touch of our apple slaw 15

PAN FRIED CATFISH

Buttermilk marinated and coated with cornmeal then pan fried and topped with smoked tomato coulis and served atop white cheddar grits 14

SMOKEHOUSE FILET

Petit 6 oz. molasses marinated tenderloin filleted in-house, topped with smoky cola demi-glace and Hungarian pepper cream cheese served with cheddar smashed potatoes and the vegetable of the day 27

FRIED CHICKEN

Fried chicken thighs served with hot-honey sauce and cheesy succotash 13

GRILLED BONE IN PORK CHOP

Grilled to order, topped with candied Hungarian peppers and served with sweet potato fries 16

SLOW SMOKED CHORIZO MEATLOAF

Our special blend of chorizo, ground beef, and ground pork topped with bourbon BBQ, cheddar cheese and onion straws served over cheddar smashed potatoes 15

TAVERN SIRLOIN

10 oz. Molasses marinated sirloin topped with bourbon mushroom sauce and served with fresh-cut fries 18

BEEF SHORT RIB

Humungous, slow smoked bone-in beef short rib topped with smoky cola demi-glace and served with dirty grits and the vegetable of the day 26