

SMALL PLATES

- roasted tomato & feta salad** persian cucumbers, red onion, kalamata olives 20
- caramelized french onion dip** potato chips, fried shallots 21
- ojai valley inn tortilla soup** the inn's signature recipe 14
- ahi tuna crudo** caper vinaigrette, shallot, olive oil 26
- white bean hummus** lemon, garlic confit, garden herbs, toasted flatbread, garden crudite 20

HEALTHY LUNCH BOWLS

- salmon bowl** forbidden black rice, shiitake mushrooms, cucumber pickles, radish, avocado, sesame 27
- thai shrimp bowl** sticky rice, green curry shrimp, herb salad, avocado, toasted rice 28
- southwest bowl** blackened chicken, roasted corn, black beans, pico de gallo, cilantro lime dressing 28
- harvest bowl** quinoa, kale, chickpeas, charred onion, blistered spring vegetables, tahini 26

ENTREE SALADS

- classic caesar salad** chopped and tossed with garlic croutons and pecorino, chicken, salmon, or shrimp 29
- ojai cobb salad** grilled chicken, bacon, blue cheese, tomato, avocado, egg, crispy shallot, creamy herb dressing 28
- california steak salad** little gems, crispy potatoes, charred onion, castelvetrano olives, green goddess 33
- shrimp louis salad** butter lettuce, egg, avocado, spring peas, house dill dressing 29

SANDWICHES

served with choice of french fries, mixed greens, or fruit

- jimmy's smash burger** american cheese, onions, pickles, shredded iceberg, jimmy's special sauce 27
- smoked salmon blt** vine-ripe tomatoes, crushed avocado, smoked bacon, butter leaf lettuce, garlic aioli 24
- fried chicken sandwich** pimento cheese, bread and butter pickles 25
- pacific crab cake sandwich** butter lettuce, red onion, remoulade 27

PLATES

- catch of the day** simply prepared with arugula, fennel, ojai citrus vinaigrette 37
- spaghetti pomodoro** san marzano tomatoes, basil, parmesan 28
- fried maitake mushroom** quinoa tabbouleh, pistachio pesto 30
- grilled steak frites** skirt steak with crispy fries and chimichurri 49

BEVERAGES

- revel "pink moment" kombucha** green tea, raw local honey, ginger 14
- estate rosemary spritzer** house-infused rosemary syrup, fresh lime juice, soda 9
- the botanist** seedlip garden non-alcoholic spirit, elderflower tonic, cucumber ribbon 14
- N/A lavender lemonade** estate lavender, squeezed lemon 9

SPRING 2026 LUNCH

As part of our continued commitment to sustainability, all produce at The Oak is 100% organic, with the majority of product being sourced from Ojai farms. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

For parties of 8 or more, an automatic 20% gratuity, which is distributed entirely to employees, will be added to the bill.