

## SMALL PLATES

- roasted beets** whipped goat cheese, citrus, pistachio, frisée 20
- mediterranean hummus** cucumber, olives, roasted peppers, crispy chickpeas, pita chips 21
- ojai valley inn tortilla soup** the inn’s signature recipe 14
- smoked salmon tartine** horseradish crème fraîche, apple, dill, cucumber, rye toast 26
- heirloom glazed carrots** ricotta, carrot top salsa verde, almond dukkah 22

## 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 autumn 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
- roasted turkey club** sourdough, avocado, bacon, butter lettuce, heirloom tomato, mayonnaise 24
- california pear & brie sandwich** red onion mostarda, arugula, focaccia 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
- vegan green curry tofu** bok choy, jasmine rice, garden herbs 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

## AUTUMN 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.