

SMALL PLATES

endive and honeycrisp apple watercress, walnuts, point reyes blue cheese, apple cider vinaigrette 20
roasted persimmon and whipped goat cheese aged balsamic, focaccia 21
ojai valley inn tortilla soup the inn's signature recipe 14
chilled prawn cocktail classic cocktail sauce, horseradish, lemon 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 brown rice, avocado, pickled onion, lime, fresh herbs 28
southwest bowl blackened chicken, roasted corn, black beans, pico de gallo, cilantro lime dressing 28
harvest bowl quinoa, kale, sweet potato, chickpeas, charred onion, pepitas, 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
chicken paillard and chicories lemon, garden herbs, brown butter 27

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
california blt vine-ripe tomatoes, crushed avocado, smoked bacon, butter leaf lettuce, garlic aioli 23
grilled chicken sandwich hot mustard, cabbage slaw, sesame roll 25

PLATES

catch of the day simply prepared with arugula, baby tomato, ojai citrus vinaigrette 37
spaghetti pomodoro san marzano tomatoes, basil, parmesan 26
stuffed delicata squash french lentils, foraged mushroom, apple, kale, raisins 30
steak frites au poivre grilled bistro steak with crispy fries and au poivre sauce 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

WINTER 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.