

SMALL PLATES

- blackberry basil salad** wild rocket, red onion, pine nuts, dijon vinaigrette 20
- whipped goat cheese and roasted strawberries** white balsamic, mint 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
- mediterranean bowl** chicken shawarma, farro tabbouleh, labneh, cucumber, pickled onion tahini 28
- harvest bowl** falafel, quinoa, artichoke hearts, olives, kale, avocado, roasted pepper, vegan tzatziki 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** mixed greens, corn, red onion, radish, tomato, blue cheese dressing 33
- crispy grain salad** grilled tuscan red quinoa, marinated tomatoes, patty pan, sherry vinaigrette 24

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
- crispy chicken sandwich** kale slaw, pickled peppers, spicy aioli 25

PLATES

- market fish** simply prepared with olive oil, arugula, baby tomatoes, shaved fennel 37
- spaghetti pomodoro** san marzano tomatoes, basil, parmesan 26
- grilled arrowhead cabbage** butter beans, chimichurri, crunchy chili oil 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

AUTUMN 2025 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.