

SMALL PLATES

roasted beet salad frisée, vegan yogurt, citrus vinaigrette 15

burrata and ojai citrus arugula pesto, sea salt 20

ojai valley inn tortilla soup the inn's signature recipe 14

chilled prawn cocktail classic cocktail sauce, horseradish, lemon 25

roasted garlic hummus herb salsa, grilled flatbread 17

HEALTHY LUNCH BOWLS

salmon bowl brown rice, shiitake mushrooms, grilled kale, 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 weiser farms squash, quinoa, chickpeas, sweet potato, avocado, greens, alfalfa sprouts 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, creamy herb dressing 28

california steak salad mixed greens, corn, red onion, radish, tomato, blue cheese dressing 31

grilled kale salad granny smith apple, delicata squash, pomegranate, feta, spiced maple 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 36

miso roasted acorn squash quinoa, kale, pomegranate, candied pepitas 29

spaghetti pomodoro san marzano tomatoes, basil, parmigiano-reggiano 26

steak frites au poivre grilled bistro steak with crispy fries and armagnac peppercorn sauce 42

BEVERAGES

revel "pink moment" kombucha green tea, raw local honey, ginger 12

estate rosemary spritzer house-infused rosemary syrup, fresh lime juice, soda 9

the botanist seedlip garden non-alcoholic spirit, elderflower tonic, cucumber ribbon 12

N/A lavender lemonade estate lavender, squeezed lemon 9

SPRING 2024 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.
Eduardo Quintero, Chef de Cuisine