

# BEVERAGES

## Coffee & Tea

- DRIP COFFEE 3/4
- ESPRESSO (DOUBLE) 4
- AMERICANO 3
- CAPPUCCINO 8OZ 5
- LATTE 6
- BHAKTI CHAI LATTE 6
- MATCHA LATTE 6
- COLD BREW 5
- CORTADO 4.5
- ICED TEA 4
- ARNOLD PALMER 4
- HOT TEA 3
- ADD AN ESPRESSO SHOT TO ANY BEVERAGE 1.5
- ADD 1OZ SYRUP OR CHOCOLATE .50
- ICE CREAM AFFOGATO HOT OR COLD 6

## Draft Beer

- TIVOLI LAGER 7
- GREAT DIVIDE HAZY IPA 9

## Wine

- PROSECCO, Bervini, IT 9
- CHARDONNAY, Sea Sun, CA 9
- ROSÉ, Maison L'Envoye FR 9
- PINOT NOIR, Sea Sun, CA 9

## Proudly Serving

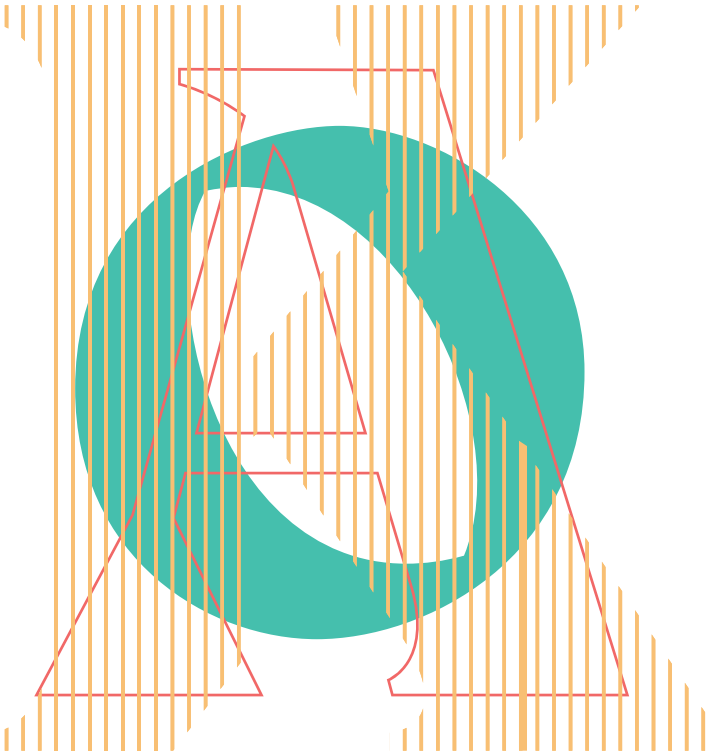
LITTLE OWL COFFEE  
Denver, CO

SMITH + CANON ICE CREAM  
Denver, CO

GRATEFUL BREAD CO.  
Golden, CO

BLACK BOX PASTRIES  
Denver, CO

**BREAKFAST & LUNCH**



# BREAKFAST

Open at 7am

## JAMMY EGG\* 3.5

- Aleppo Pepper, Olive Oil
- Green Olive Tapenade, Cantabrian Anchovy
- Tomato Confit, Scallion, Sesame

## YOGURT & GRANOLA 8

Wildflower Honey, Seasonal Fruit

## FOUR GRAIN PORRIDGE 8

Farro, Barley, Steel Cut Oats, Quinoa, Toasted Walnut, Seasonal Fruit

## EGG SANDWICH\* 10

Fried Egg, White Cheddar, Bacon, Arugula, Harissa Ketchup, Brioche Bun

## BREAKFAST BURRITO 11

Egg, Cheddar, Poblano, Red Onion, Potato, Tomatillo Salsa  
Add Avocado 3  
Add Bacon 3

## SOFT SCRAMBLE\* 9

2 Eggs, Creme Fraiche, Herbs, Toasted Country Loaf

## MOE'S BAGEL

### WITH HERBED CREAM CHEESE 6

- Loaded With Heirloom Tomato, Red Onion, Avocado, Cucumber, Pickled Turnip, Sprouts +5
- Add Avocado Or Turkey +3
- Add Lox\* +4
- Add Fried Egg\* +3

## MEDITERRANEAN BREAKFAST\* 14

Marinated Feta, Hummus Tahina, Soft Boiled Egg, Herbs, Tomato & Cucumber, Toast

## EUROPEAN BREAKFAST\* 15

Comté Cheese, Prosciutto, Soft Boiled Egg, Cultured Butter, Seasonal Jam, Toast

## LOX PLATE\* 16

House Cured Lox, Pickled Cucumber, Pickled Red Onion, Capers, Herbed Goat Cheese, Cherry Tomatoes, Arugula, Toast

\*SUBSTITUTE GF BREAD +1

## Sides

### TOAST 4

Cultured Butter, House Made Jam

### AVOCADO 5

Toasted Sesame, Lemon, Olive Oil

### BACON 6

River Bear

### PICKLES 5

Chef's Selection

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## LUNCH

Starts at 11am

### Salads

#### TRICOLORE 13

Arugula, Endive, Radicchio,  
Parmesan, Lemon Vinaigrette

#### CHOPPED 14

Escarole, Radicchio, Manchego, Salami,  
Chickpeas, Pickled Chiles, Olives, Cherry  
Tomatoes, Celery, Parsley, Oregano Vinaigrette

#### CALIFORNIA COBB\* 18

Little Gem Lettuce, Organic Chicken, Roasted  
Beets, Egg, Blue Cheese, Baby Heirloom  
Tomato, Double-Smoked Bacon, Avocado,  
Buttermilk-Herb Dressing

#### GREEN GODDESS LITTLE GEM 12

Avocado Green Goddess Dressing,  
Crisp Quinoa, Mixed Herbs, Radish

### Add On

#### CHICKEN 6

#### SALMON 9

#### HOUSE POACHED TUNA 8

### Soup

#### CHICKEN 12

Escarole, Lemon, Chermoula

### Sandwiches

#### VEGGIE 12

Hummus, Avocado, Tomato, Pickled Turnip,  
Shaved Fennel, Roasted Red Pepper,  
Sprouts, Lemon

#### RIVER BEAR TURKEY\* 13

Avocado, Dijon Aioli, Pickled Cucumber,  
Arugula, Oregano Vinaigrette

#### TUNA MELT\* 14

House-Poached Albacore Tuna, Aioli, Fontina,  
Pickled Cucumbers, Arugula

### Sides

Olives 5

Nuts 3

Grilled Bread 3

House Pickled Veggies 5

\*SUBSTITUTE GF BREAD +1

### Cheese & Charcuterie

*Chef's Choice*

*1, 2, or 3 cheeses and/or meats*

\$8, 16, 24

#### CHEESE

Seasonal Jam, Honeycomb,  
Toasted Nuts, Bread

#### CHARCUTERIE

Seasonal Pickles, Mustards, Bread

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# OAK MARKET

## Catering Menu

Bring your favorites from OAK Market home & serve at your next holiday or event.

\*PLEASE ALLOW 48hr ADVANCE NOTICE FOR ALL ORDERS\*

### BREAKFAST

Pickup available 8am-11am

#### TOASTS 90/dozen

- Avocado, radish, cilantro, sesame, olive oil, lemon (V)

- \*Lox, herbed cream cheese, capers, pickles, hard boiled egg, chives

- Nut butter & seasonal jam (V)

#### BREAKFAST BURRITO

130/dozen 65/half dozen

Egg, cheddar, poblano, red onion, potato, tomatillo salsa

#### \*EGG SANDWICH 120/dozen 60/half dozen

Crispy egg, white cheddar, bacon, arugula, harissa ketchup, sesame brioche bun

#### YOGURT, GRANOLA, & FRESH FRUIT 8 EA.

House made GF granola, Greek yogurt, honey, seasonal fruit (GF)

#### WHOLE FRITTATA 72 / 12 pieces

Add Arugula Salad +28

Select three ingredients including cheese

Option of egg white frittata (GF)

VEGETABLES:	CHEESE:	MEAT:
Peppers	Fontina	Bacon
Red onion	Parmesan	Ham
Cherry tomato	Mozzarella	Turkey
Spinach	White cheddar	
Mushroom	Feta	
Potato	Goat cheese	
Broccoli		

#### \*LOX PLATTER 130 / SERVES 8-10

House made lox, herbed cream cheese, pickled cucumbers & red onions, cherry tomatoes, grilled country loaf & pumpernickel rye bread

#### MEDITERRANEAN PLATTER 112 / SERVES 6-8

Hummus, Meredith Dairy sheep & goat cheese, marinated olives, cucumber & cherry tomatoes, mixed herbs, hard boiled eggs, grilled country loaf & pumpernickel rye bread

#### \*BREAKFAST FLATBREADS

56 / 8 pieces

Includes egg on top of each piece, select from:

MUSHROOM Garlic confit, fontina, parmesan, mushrooms, egg, thyme

POMODORO Pomodoro sauce, tomato confit, egg, burrata, oregano, basil

MARGHERITA Pomodoro sauce, garlic confit, parmesan, sliced heirloom tomatoes, egg, mozzarella, oregano, basil

ASPARAGUS Garlic confit, leek confit, fontina, parmesan, shaved asparagus, Calabrian chile, egg, thyme

BACON & RADICCHIO Leek confit, fontina, parmesan, grilled radicchio, tomato confit, egg, bacon

### LUNCH / DINNER

Pickup available 11:00am - 4:00pm

#### Salads

SM. SERVES 6-8

LG. SERVES 12-15

#### TRICOLORE SM 55 LG 110

Arugula, radicchio, endive, parmesan, lemon vinaigrette (GF)

#### GREEN GODDESS LITTLE GEM (V) (GF)

SM 55 LG 110

Avocado green goddess dressing, little gem, crispy quinoa, mixed herbs, shaved radish, lemon

#### CHOPPED SALAD SM 65 LG 130

Escarole, radicchio, salami, manchego, chickpeas, Castelvetrano olives, pickled fresno chiles, celery, parsley, oregano vinaigrette (GF)

#### \*CALIFORNIA COBB SALAD SM 70 LG 140

Little gem lettuce, organic chicken, roasted beets, egg, blue cheese, avocado, cherry tomatoes, bacon, buttermilk-herb dressing (GF)

#### Sandwiches

Choose any dozen 140 or half doz. 70

Prepared on baguettes and served with side of house made pickles

Add a bag of chips \$2 ea.

#### \*TURKEY

Avocado, pickles, arugula, Dijon aioli

#### VEGGIE

Tahini, avocado, roasted peppers, shaved fennel, pickled turnip, herbs & sprouts (V)

#### TUNA

House made tuna salad, pickled cucumbers, arugula

#### SALAMI

Green olive tapenade, fontina

#### PROSCIUTTO

Cultured butter, radish, arugula, lemon

#### TOMATO

Confit tomato, burrata, basil

#### BRIE

Grape mostarda, arugula, lemon

#### Proteins

SM. SERVES 6-8

LG. SERVES 12-15

#### SLOW ROASTED SALMON SM 80 LG 150

Lemon, herbs, salt, pepper

Served with house made tzatziki sauce (GF)

#### GRILLED CHICKEN SM 48 LG 96

Lemon, herbs, salt, pepper

Served with house made tzatziki sauce (GF)

## Flatbreads

48 / 8 pieces Select from:

**MUSHROOM** Garlic confit, fontina, parmesan, taleggio, mushrooms, thyme

**POMODORO** Pomodoro sauce, tomato confit, burrata, oregano, basil

**SPICY CHORIZO** Pomodoro sauce, asiago, parmesan, red onion, Calabrian chile, mozzarella, spicy chorizo, oregano

**LAMB SAUSAGE** Fennel confit, garlic confit, shallot confit, asiago, parmesan, mozzarella, lamb sausage, fennel pollen, mint

## Seasonal Vegetables

**SM. SERVES** 6-8 70

**LG. SERVES** 12-15 140

### PEAR & CHICORIES

Grilled pear, chicories, Stracciatella di bufala, walnuts, bacon vinaigrette (GF)

### ROASTED BEETS

Preserved lemon yogurt, hazelnuts, grilled chicories, breadcrumb, dill

### CAULIFLOWER (V)

Tahini dressing, golden raisins, pine nuts, pickled chiles, mint, parsley, lemon (V) (GF)

### FARRO & PESTO

Roasted fennel, farro, grilled radish, basil pesto, parmesan, citrus, parsley

### DELICATA SQUASH

Baby kale, roasted delicata squash, red onion, pomegranate, goat cheese, pepitas, red wine vinaigrette (GF)

### BRUSSELS SPROUTS (V)

Roasted brussels sprouts, cashews, crispy shallots, cilantro, agrodolce dressing (V) (GF)

### HEIRLOOM CARROT

Roasted heirloom carrots, Marcona almonds, citrus, basil (V) (GF)

## Cheese & Charcuterie

*Cheese platters come with seasonal jam, Marcona almonds, marinated olives & bread*

*Charcuterie platters come with mustard trio, house made pickles & bread*

Add seasonal fruit +10

Add honeycomb +8

**SMALL** 6-8 PEOPLE 75

Chef's selection of 3 cheese or 3 charcuterie + 10 to mix

**LARGE** 12-15 people 150

Chef's selection of 5 cheese or 5 charcuterie + \$10 to mix

## Dessert

**Chocolate cake / whole cake / 12 slices** 88

**Lemon loaf / whole loaf / 10 slices** 48

**Banana bread / whole loaf / 10 slices / 48**

**Chocolate chip cookies / sold by the dozen / 42**

**Sweet tarts / blueberry, apple, or chocolate / sold by the dozen / 48**

## Extra Sides

**Grilled Bread** 12

**Cultured Butter** 8

**Marinated Olives** 10

**Marcona Almonds** 14

**House Made Jam** 8

**House Made Pickles** 7

**Whole Grain Mustard** 9

**Extra dressing** 7

**Honeycomb** 10

**Seasonal fruit salad** 12

## Beverage

**Coffee** 35 / serves 8-10

**Grapefruit / Orange juice** 4.5 EA.

**Sparkling Water 1L** 4.5

**Teatulia green & black iced tea** 3 EA.

**San Pellegrino sodas** 2.5 EA.

**Coke / Diet Coke** 2.5 EA.

**Bottles of wine (red, white, rose, bubbles)** 28

**(V) : VEGAN**

**(GF) : GLUTEN FREE**

**PLEASE EMAIL ALL CATERING INQUIRIES TO:**  
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