

White Oak Tavern

21 Waverly Pl 10003-6760 · +12122602604 · Updated: Jan 14, 2026

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SHAREABLES 8

DEVILED EGGS **\$10.00**

LOCAL FARM EGGS, ARUGULA, CRISPY SHALLOTS. DF/GF/ V

CROQUETTES **\$14.00**

SERRANO HAM, MANCHEGO, LEEKS, GARLIC AIOLI, CHERVIL

CRISPY BRUSSELS SPROUTS **\$13.00**

SWEET CHILI. VG/GF

BURRATA **\$16.00**

MARINATED ARTICHOKE, DANDELION PESTO, GRILLED BREAD. V

BUFFALO CHICKEN SLIDERS **\$15.00**

BUFFALO BEURRE BLANC, BLUE CHEESE DRESSING, SLAW

CHEESE N MAC **\$14.00**

BECHAMEL, CHEDDAR, SWISS, HERB BREADCRUMBS. V

MINI CRAB CAKES **\$23.00**

GRILLED SCALLION AIOLI, RADISH, FRISEE

WARM CHEESE BOARD **\$21.00**

BRIE, APPLES, GRAPES, FIG JAM, LAVENDER WILDFLOWER HONEY, GRILLED SOURDOUGH. V

SOUP & SALADS 4

WATERMELON GAZPACHO **AVAILABLE OPTIONS**

HEIRLOOM TOMATOES, CUCUMBER, BELL PEPPERS, FETA, BASIL. V/GF **\$12.00**

Add GRILLED CHICKEN BREAST:

\$11.00

Add SEARED SALMON: **\$14.00**

Add GRILLED HANGER STEAK: **\$15.00**

CAESAR **AVAILABLE OPTIONS**

ROMAINE LETTUCE, CROUTONS, PECORINO ROMANO **\$14.00**

Add GRILLED CHICKEN BREAST:

\$11.00

Add SEARED SALMON: **\$14.00**

Add GRILLED HANGER STEAK: **\$15.00**

ANCIENT GRAINS	AVAILABLE OPTIONS
QUINOA, ARUGULA, WHEAT BERRIES, PEPPERS, AVOCADO, SMOKED ALMONDS, SEEDS, ORANGE, ONION, CUCUMBER, TOMATO, TAMARI VINAIGRETTE. VG	\$14.00
	Add GRILLED CHICKEN BREAST:
	\$11.00
	Add SEARED SALMON: \$14.00
	Add GRILLED HANGER STEAK: \$15.00

SPRING MIX SALAD	AVAILABLE OPTIONS
WATERMELON RADISH, FAVA BEANS, CUCUMBER, RED ONION, FETA, HERB DRESSING. V/GF	\$14.00
	Add GRILLED CHICKEN BREAST:
	\$11.00
	Add SEARED SALMON: \$14.00
	Add GRILLED HANGER STEAK: \$15.00

ENTREES 6

PAN SEARED SALMON	\$26.00
CARROT & CITRUS PUREE, FRESNO CHILIS, ROASTED BROCCOLI, CILANTRO. GF	
CHICKEN POT PIE	\$19.00
PEAS, CARROT, POTATO, PIE CRUST	
STEAK FRITES	\$36.00
12OZ BLACK ANGUS NY STRIP, FRIES, CHOICE OF AU POIVRE OR SCALLION CHIMICHURRI	
MUSHROOM BOLOGNESE	\$25.00
HAND-CUT FETTUCCINE, PESTO, PECORINO ROMANO, BREADCRUMBS. V	
PAN ROASTED CHICKEN BREAST	\$29.00
FAVA BEAN & PEA RISOTTO, PRESERVED LEMON, JUS, CHERVIL. GF	
FISH & CHIPS	
BEER BATTERED MARKET FISH, TARTAR SAUCE, FRENCH FRIES, BARREL AGED MALT VINEGAR	

BURGERS & SANDWICHES 6

BACON CHEESEBURGER	\$21.00
BLACK ANGUS BEEF, CHEDDAR, BACON, PICKLED RED ONION, CHIPOTLE AIOLI, FRENCH FRIES	
DRY AGED BURGER	\$29.00
HOUSE GROUND SIRLOIN & BRISKET BLEND, CARAMELIZED ONIONS, FRISEE, MANCHEGO, TRUFFLE AIOLI, FRENCH FRIES	
BEYOND BURGER	\$19.00
PRETZEL BUN, BEYOND MEAT, VEGAN CHEDDAR, VEGAN CHIPOTLE AIOLI, PICKLED RED ONIONS, FRENCH FRIES. VG	
GRILLED CHEESE	\$19.00
CREAMED LEEKS, PICKLED JALAPENOS, SWISS, SOURDOUGH, HOUSE SALAD, SMOKED TOMATO & PIQUILLO DIP. V	
CUBANO	\$19.00
MOJO ROASTED PORK, HAM, SWISS CHEESE, PICKLES, DIJONNAISE, FRENCH FRIES	

BLACKENED CHICKEN	\$19.00
BUTTER LETTUCE, PICKLED TOMATO, ROASTED GARLIC & ROSEMARY AIOLI, SWISS CHEESE, HOUSE SALAD	

SIDES 11

MISO MUSHROOMS	\$10.00
MIRIN, BUTTER, ONION, CHIVES. V	
FRENCH FRIES	\$9.00
TRIO OF DIPPING SAUCES. V/DF/GF	
BEER BATTERED ONION RINGS	\$10.00
CHIPOTLE AIOLI. V/DF	
SWEET POTATO FRIES	\$9.00
HONEY MUSTARD. V/DF/GF	
ROASTED BROCCOLI	\$9.00
HERB BUTTER, GARLIC, FRESNO CHIL. V/GF	
BREAKFAST SAUSAGE	\$6.00
DF/GF	
BACON	\$6.00
DF/GF	
HASH BROWNS	\$5.00
VG/GF	
2 EGGS	\$5.00
V	
FRENCH FRIES	\$9.00
TRIO OF DIPPING SAUCES. V/DF/GF	
SWEET POTATO FRIES	\$9.00
HONEY MUSTARD. V/DF/GF	

DESSERTS 3

DRUNKIN' DONUTS	\$15.00
STRAWBERRY & ELDERFLOWER, VANILLA & BOURBON, CHOCOLATE & KAHLUA. V	
APPLE& ALMOND TARTLET	\$14.00
VANILLA GELATO. V	
CHOCOLATE PUDDING	\$11.00
SALTED CARAMEL PUDDING, CARAMEL POPCORN. V/GF	

CLASSICS 5

AVOCADO TOAST	AVAILABLE OPTIONS
POACHED EGGS, GREENS, MARINATED TOMATOES. V/DF	\$16.00
	Add Bacon: \$3.00
BISCUITS & GRAVY	\$14.00
BREAKFAST SAUSAGE GRAVY, BUTTERMILK BISCUITS	
COUNTRY BREAKFAST	\$20.00
TWO EGGS, ROASTED TOMATOES, BACON, BREAKFAST SAUSAGE, HASH BROWNS. GF	
CHICKEN & WAFFLES	\$18.00
BUTTERMILK FRIED CHICKEN, ROSEMARY & BLACK PEPPER MAPLE SYRUP	
STEAK & EGGS	\$36.00
12OZ BLACK ANGUS NY STRIP, HASH BROWNS, CHIMICHURRI, SUNNY SIDE UP EGGS. GF	

SALADS 3

CAESAR	AVAILABLE OPTIONS
ROMAINE LETTUCE, CROUTONS, PECORINO ROMANO	\$14.00
	Add GRILLED CHICKEN BREAST:
	\$11.00
	Add SEARED SALMON: \$14.00
	Add GRILLED HANGER STEAK: \$15.00
ANCIENT GRAINS	AVAILABLE OPTIONS
QUINOA, ARUGULA, WHEAT BERRIES, PEPPERS, AVOCADO, SMOKED ALMONDS, SEEDS, ORANGE,	\$14.00
ONION, CUCUMBER, TOMATO, TAMARI VINAIGRETTE. VG	Add GRILLED CHICKEN BREAST:
	\$11.00
	Add SEARED SALMON: \$14.00
	Add GRILLED HANGER STEAK: \$15.00
ROOT VEGETABLE	AVAILABLE OPTIONS
MESCLUN, BEETS, HEIRLOOM CARROTS, PIQUILLO PEPPERS, PECORINO ROMANO,TRUFFLE	\$14.00
VINAIGRETTE. V/GF	Add GRILLED CHICKEN BREAST:
	\$11.00
	Add SEARED SALMON: \$14.00
	Add GRILLED HANGER STEAK: \$15.00

BENEDICTS 3

FLORENTINE	\$16.00
ENGLISH MUFFIN, SPINACH, CHIVES, POACHED EGGS, HOLLANDAISE, HASH BROWNS, MIXED GREENS. V	
CANADIAN BACON	\$16.00
ENGLISH MUFFIN, POACHED EGGS, PIQUILLO HOLLANDAISE, CHIVES, HASH BROWNS, MIXED GREENS	
NOVA	\$17.00
ENGLISH MUFFIN, SMOKED SALMON, SPINACH, POACHED EGGS, HOLLANDAISE, CHIVES, HASH BROWNS, MIXED GREENS	

BUILD YOUR OWN OMELET 1

PICK 3	AVAILABLE OPTIONS
VEGETABLES: CARAMELIZED ONIONS, BELL PEPPERS, ONION, MISO MUSHROOMS, SPINACH, ROASTED	\$15.00
TOMATOES. MEATS: BREAKFAST SAUSAGE, BACON, CANADIAN BACON, MOJO PORK, HAM, SMOKED SALMON.	EACH ADDITIONAL CHOICE:
CHEESE: SWISS, CHEDDAR, PECORINO ROMANO, GOAT CHEESE, MANCHEGO	\$2.00
	SUBSTITUTE EGG WHITES: \$2.00

BURGERS & DELIGHTS 5

BACON CHEESEBURGER	AVAILABLE OPTIONS
BLACK ANGUS BEEF, FRENCH FRIES, CHEDDAR, BACON, CHIPOTLE AIOLI, PICKLED RED ONION.	\$21.00
	ADD FRIED EGG: \$2.00
BEYOND BURGER	\$19.00
PRETZEL BUN, BEYOND MEAT, FRENCH FRIES, VEGAN CHEDDAR, VEGAN CHIPOTLE AIOLI, PICKLED RED ONION. VG	
BRUNCH BURGER	\$21.00
BLACK ANGUS BEEF, BACON, FRENCH FRIES, LEMON AIOLI, PICKLE HOLLANDAISE, SUNNY UP EGG	
CUBANO	AVAILABLE OPTIONS
MOJO ROASTED PORK, HAM, SWISS CHEESE, PICKLES, DIJONNAISE, FRENCH FRIES.	\$19.00
	ADD FRIED EGG: \$2.00
FISH & CHIPS	\$24.00
BEER BATTERED MARKET FISH, TARTAR SAUCE, FRENCH FRIES, BARREL AGED MALT VINEGAR	

SWEETS 4

SEASONAL MINI MUFFINS	\$6.00
V	
BANANA BREAD	\$6.00
HONEY BUTTER. V	
WAFFLES	\$12.00
STRAWBERRY SAUCE, WHIPPED CREAM, POWDERED SUGAR. V	
FRENCH TOAST	\$16.00
FRESH BERRIES, MIXED BERRY COMPOTE, MAPLE SYRUP, POWDERED SUGAR. V	

BOOZY BRUNCH 3

BEER TIME	\$30.00
NARRAGANSETT, WHITE OAK ALE, PBR TALL BOY	
MIMOSA TIME	\$30.00
GRAPEFRUIT, BLOOD ORANGE, RASPBERRY MINT	
HAIR OF THE DOG	\$30.00
BLOODY MARY, SCREWDRIVER	

COCKTAILS 3

FOXY SANGRIA	\$9.00
rose wine, elderflower, orange, ginger, peach, lemon, soda	
THE CRAIC MARG	\$9.00
jalapeno infused tequila, blood orange, lime	
WHITE MULE	\$9.00
bourbon, lime, ginger, soda	

WINES 3

CINSAULT SYRAH ROSE	\$9.00
Laurent Perrier, Languedoc-Roussillon, France	
PINOT NOIR	\$9.00
Guenoc, CA	
PINOT GRIGIO	\$9.00
Villa Sandi, Italy	

BEERS 5

WHITE OAK ALE (DRAFT)	\$7.00
PBR TALL BOY	\$7.00
MONTAUK PILS	\$7.00
FOUNDER'S ALL DAY IPA (CAN)	\$7.00
OLD ONE AND COLD ONE	\$14.00
PBR tall boy & Old Overholt shot	

HOUSE UNIQUES COCKTAILS 8

FOXY SANGRIA	\$15.00
rose wine, elderflower, orange, ginger, peach, lemon, soda	
SMOKE SHOW	\$15.00
mezcal, aperol, agave, lime, grapefruit soda	
NEW FASHIONED	\$17.00
bourbon, rye, scotch, maple syrup, ango & orange bitters	
THE CRAIC MARG	\$15.00
jalapeno infused tequila, blood orange, lime	
ALLNIGHTER	\$17.00
vodka, cold brew, espresso, simple, chocolate dust	

WHITE MULE	\$16.00
bourbon, lime, ginger soda	
TAVERN IN THE WILD	\$16.00
coconut, pineapple & aged dark rum, campari, lime, banana	
THE GRADUATE	\$17.00
butterfly pea flower infused dry gin, simple, lemon, egg white	

RESERVE CLASSICS 4

OLD FASHIONED	\$24.00
maker's mark cask strength bourbon, ango & orange bitters, maple syrup	
SAZERAC	\$26.00
pinhook rye, absinthe, angostura & peychaud's	
MANHATTAN	\$28.00
pikesville rye, sweet vermouth, angostura	
MENAGE A TROIS	\$20.00
tasting: Old Fashioned, Manhattan & Sazerac	

MOCKTAILS 3

MUMS THE WORD	\$9.00
pineapple, orange, cranberry, lemon, lime, sprite	
SUMMER BREEZE	\$9.00
lemon, raspberry, mint, soda	
JENG	\$11.00
hemp infused n/a sparkling cocktail, ginger, juniper, lime	

BEERS ON TAP 9

GUINNESS	\$10.00
Dry Stout, 4.2%, Dublin, Ireland, 20oz	
WHITE OAK ALE	\$10.00
Lager, 5%, Providence, RI, 16oz	
ALLAGASH WHITE	\$10.00
Witbier, 5.2%, Portland, ME, 14oz	
THREES VLIET	\$12.00
Pilsner, 5.2%, Brooklyn, NY, 14oz	
LAGUNITAS IPA	\$12.00
IPA, 6.2%, Petaluma, CA, 16oz	

MAINE BEER CO	\$13.00
Rotating Brew, Inquire About Selection	
OTHER HALF GREEN CITY	\$14.00
N/E Hazy IPA, 7%, Brooklyn, NY, 14oz	
THREES LOGICAL CONCLUSION	\$14.00
IPA, 7%, Brooklyn, NY, 14oz	
BROOKLYN LAGER	\$10.00
AMERICAN AMBER LAGER 5.2% BROOKLYN, NY	

BOTTLES 3

ROTHAUS TANNENZAPFLE	\$11.00
Pilsner, 5.1%, Grafenhausen-Rothaus, 12oz	
LEXINGTON KENTUCKY BOURBON BARREL ALE	\$10.00
American Strong Ale, 8.19%, Lexington, KY, 12oz	
DUVEL	\$13.00
Belgian Strong Ale, 8.5%, Breendonk-Puurs, 12oz	

CANS 18

ATHLETIC UPSIDE DAWN	\$9.00
Non-Alcoholic, Stratford, CT, 12oz	
FIVE BOROUGHES CITY LIGHT	\$9.00
Lager, 4.2%, Brooklyn, NY, 12oz	
FOUNDER'S ALL DAY	\$9.00
IPA, 4.7%, Grand Rapids, MI, 12oz	
PABST BLUE RIBBON (PBR)	\$10.00
Pale Lager, 4.7%, Los Angeles, CA, 16oz	
COLLECTIVE ARTS SOUR	\$11.00
Please ask your server for our latest sour	
DOWN EAST CIDER	\$10.00
Cider, 5%, East Boston, MA, 12oz	
AUSTIN DRY CIDER	\$10.00
Cider, 5%, Austin, TX, 12oz	
MONTAUK PILSNER	\$9.00
Pilsner, 5.4%, Montauk, NY, 12oz	
FIFTH HAMMER NEIGHBORBRAU PILS	\$12.00
Pilsner, 6%, LIC, Queens, NY, 16oz	

COLLECTIVE ARTS LIFE IN THE CLOUDS	\$13.00
N/E IPA, 6.1%, Hamilton, Ontario, 16oz	
SLOOP JUICE BOMB	\$9.00
N/E Hazy IPA, 6.5%, East Fishkill, NY, 12oz	
WOLFFER DRY ROSE CIDER	\$10.00
Cider, 6.9%, Sagaponack, NY, 12oz	
BELL'S TWO HEARTED ALE	\$9.00
IPA, 7%, Comstock, MI, 12oz	
CIGAR CITY JAI ALAI	\$10.00
IPA, 7.5%, Tampa, FL, 12oz	
ALLAGASH NORTH SKY	\$13.00
Stout, 7.5%, Portland, ME, 16oz	
FINBACK CATS ARE FOREVER	\$14.00
IPA, 9%, Queens, NY, 16oz	
COLLECTIVE ARTS SOUR IPA SERIES	\$13.00
Please ask your server for the latest	
OFF MENU BREWS	\$13.00
Please ask your server for our local specialty beers	

SPARKLING WINES 3

VUEVE AMBAL	AVAILABLE OPTIONS
France	Glass: \$12.00
	Bottle: \$40.00
POL ROGER	\$80.00
Epernay, Champagne	
VUEVE CLICQUOT	\$100.00
Brut 1772, France	

WHITE WINES 6

PINOT GRIGIO	AVAILABLE OPTIONS
Villa Sandi, 'Il Fresco', Italy	Glass: \$12.00
	Bottle: \$40.00
SAUVIGNON BLANC	AVAILABLE OPTIONS
Armador, Odfjell, Chile	Glass: \$13.00
	Bottle: \$44.00
CHARDONNAY	AVAILABLE OPTIONS
Hanging Vine, Lodi, California	Glass: \$14.00
	Bottle: \$50.00

PETIT CHABLIS	AVAILABLE OPTIONS
Domaine du Columbier, Chablis, France	Glass: \$15.00
	Bottle: \$54.00
ALBARINO	\$49.00
Atlantis, Spain	
SANCERRE	\$63.00
Pascal Jolivet, Sancerre, France	
ROSE WINES 2	
CINSAULT SYRAH	AVAILABLE OPTIONS
Laurent Perrier, Languedoc-Roussillon, France	Glass: \$13.00
	Bottle: \$44.00
MIMI EN PROVENCE	AVAILABLE OPTIONS
Provence, France	Glass: \$14.00
	Bottle: \$50.00
RED WINES 8	
PINOT NOIR	AVAILABLE OPTIONS
Guenoc, California	Glass: \$12.00
	Bottle: \$40.00
MALBEC	AVAILABLE OPTIONS
Michel Torino Coleccion, Salta, Argentina	Glass: \$13.00
	Bottle: \$44.00
CABERNET SAUVIGNON	AVAILABLE OPTIONS
William & Clark, Columbia Valley, WA	Glass: \$14.00
	Bottle: \$50.00
COTES DU RHONE	AVAILABLE OPTIONS
Ferraton Pere & Fils, Rhone Valley, France	Glass: \$15.00
	Bottle: \$54.00
TEMPRANILLO	AVAILABLE OPTIONS
Campo de Criptana, Spain	Glass: \$16.00
	Bottle: \$59.00
PINOT NOIR	\$58.00
Alchemist, Willamette Valley, Oregon	
CABERNET SAUVIGNON	\$60.00
Oberon, Napa Valley, CA	
MOURVEDRE, SYRAH, GRENACHE BLEND	\$72.00
Cline Cashmere, Sonoma County, California	