

321 A Street, Fort Point, Boston, 02210
phone | 857.284.7742
website | oakandrowan.com
instagram | @oakandrowan

OAK+ROWAN

MAY 2021
SPRING MENU

from the pantry.

GARLIC + HERB CIABATTA
Infused Olive Oil - 8

BUTTER PECAN CORNBREAD
Whipped Bourbon Maple Butter - 9

snacks.

CHICKEN LIVER MOUSSE
Tahini Miso Cookie | Onion Jam - 9

MAPLEBROOK BURRATINI
Kumquat | Savory Biscotti | Basil - 13

BISCUITS + CAVIAR
6g Hackleback | Onion Dip - 24

SMOKED TROUT PATÉ
Jalapeño | Lavash | Espelette - 9

PIGS IN A BLANKET
Beef Sausage | Dijon Mustard - 12

starters.

CAST IRON ASPARAGUS - Sheep's Milk Cheese | Cured Egg | Tenkasu - 15
SPANISH OCTOPUS - Fish Sauce | Peanut | Garbanzo | Nduja - 20
CHARRED AVOCADO - Grapefruit | Miso | Spring Greens - 14
RED LEAF LETTUCES - Buttermilk | Smoked Walnuts | Aged Gouda - 13
HEIRLOOM BEETS - Coconut | Radish | Mandarin | Sesame - 14
FAVA BEAN SALAD - Prosciutto | Mushroom Conserva | Pistachio | Mint - 16

pastas.

POTATO GNOCCHI - Crème Fraîche Fondue | Guanciale | Spring Onion - 17
TAGLIATELLE - Mushroom Sugo | Spinach | Poached Egg | Mascarpone - 22
SPAGHETTI- Jonah Crab | Asparagus | Ramps - 26

Add Summer Truffles | +8

mains.

SEA SCALLOPS - Green Garlic | Kumquats | Endive | Morcilla - 36
STRIPED BASS - Pea Puree | Artichokes | Fava | Citrus - 36
ORA KING SALMON - Olive Oil Poached | Vin Blanc | Ramp | Shishito - 34
*TOP SIRLOIN - Potato Puree | Spring Onion | Mushroom - 38
BONE-IN-PORK CHOP - Spigarello | Boquerones | Red Miso Glaze - 34
DRY AGED ROHAN DUCK - Bok Choy | Rillettes | Gooseberry | Jus - 36

all things raw.

*OYSTERS ON THE HALF SHELL
(6 per order)
Rhubarb | Jalapeño Relish - 19

*YELLOWFIN TUNA
Yuzu | Pineapple | Cilantro - 17

*FLUKE TARTARE
Chile Vin | Mango | Thai Basil - 16

*SCALLOP CRUDO
Green Tomato | Rhubarb | Apple - 15

To view our menu
online, please scan
this code:



*Consuming raw and undercooked
items can lead to a foodborne illness.

Please inform our staff of any allergens you
have prior to ordering.

A 3% Covid Recovery Fee will be added to your check to help with safety expenses, losses, and adjustments needed to adhere to state guidelines through the pandemic. For more information, please contact us at info@oakandrowan.com.

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MAY 2021
DINNER MENU

beer.

Maine Brewing Co "Lunch"
IPA | Freeport, ME | 7% ABV - 10

Cambridge Brewing Co. "Cambridge Amber"
Red Ale | Cambridge, MA | 4.7% ABV - 8

Zero Gravity "Little Wolf"
Pale Ale | Burlington, VT | 4.7% ABV - 8

Mighty Squirrel "Cloud Candy"
New England IPA | Waltham, MA | 6.5% ABV - 9

Jack's Abby "Blood Orange Wheat"
Lager | Framingham, MA | 4% ABV - 8

Spencer Trappist Brewery "Trappist Ale"
Belgian Blonde Ale | Spencer, MA | 6.5% ABV - 8

Lawson's "Super Session #2"
Session IPA | Barre, VT | 4.8% ABV - 8

Exhibit A "Briefcase Porter"
Porter Framingham, MA | 5.4% ABV - 7

Champlain Orchards "Foxboro Rose" Cranberry
Hard Cider | Shoreham, VT | 5.2% ABV - 6

Stormalong "Mass Appeal" Cider
Leominster, MA | 5.5% ABV - 7

wine by the glass.

SPARKLING

JCB Cremant Brut N.21 | France - 15
Pere Mata Cava Sparkling Rosé | Spain - 15

WHITE

Le Coeur De La Reine Sauvignon Blanc | France - 13
Smith Story Sauvignon Blanc | California - 13
Hoopla Chardonnay | California - 14
Columna Albarino | Spain - 15
Il Campo Falanghina/Vermentino | California - 14

RED

Pavette Pinot Noir | California - 15
Cuvelier Los Andes Malbec | Argentina - 17
Jean François Gamay | France - 14
Educated Guess Cabernet | California - 18
Poggio Anima Montepulciano | Italy - 14
Bardos Romantica Tempranillo | Spain - 18

ROSÉ

Wölffer Estate Rosé of Pinot Noir | New York - 16

crafted cocktails.

- 14 each

TEQUILA

Passion Fruit Shrub | Agave | Lime
| Cassis

COGNAC

Maison Rouge VS | Strawberry |
Banane Du Brésil | Orange Bitters

GIN

Lillet Rosé | Barr Hill Honey |
White Tea | Lemon

VODKA

Yellow Watermelon | Suze | Lime |
Himalayan Salt

SANGRIA

Spanish Red Blend | Orange
Combier | Brandy | Honey | Citrus

RUM

Diplomatico White |
Pineapple Gomme | Egg White
| Tobacco Bitters

covid dining restrictions.

As of March 1st, 2021, for the city of Boston:

The maximum amount of time that patrons may occupy restaurant space is 90 minutes, NO exceptions.
Masks MUST be worn by all patrons when not eating or drinking at a table and when moving about the restaurant.
Failure to abide by these rules merits refusal of service. Thank you for your cooperation during this time.

