Oak Room Menu

Dishes to Share

Charcuterie Platter
large (serves 6-8) 24
small (serves 2-4) 12
Board of Cold Cuts & Cheeses served with Fresh Fruit, Crackers & Honey Mustard

Root Chip Basket 6
Yucca, Potato, Beet & Sweet Potato served with Bacon Aioli

Seasonal Hummus 8
Fresh Vegetables

Salads & Soup
ranch or balsamic vinaigrette

Mansion's Entree Salad 9
Mixed greens, Tomatoes, Cucumbers, Carrots, Onion
add Chicken 4

Mansion's Side Salad 5
Add Chicken 3

Soup du Jour 6
a cup of Chef's seasonal special

Flatbreads

Poached Pear 8
~ honey brushed flatbread, topped with caramelized onions, poached pears, spinach & bleu cheese

Buffalo Chicken 7.5
~ ranch brushed flatbread topped with grilled chicken, buffalo hot sauce, bleu cheese, cheddar cheese & scallions

H.B.W. 7.5
~ honey brushed flatbread, topped with thin slices of brie cheese, bacon, walnuts & drizzled with more honey

Mediterranean 8
~ garlic butter brushed flatbread, topped with kalamata olives, artichoke hearts, roasted red peppers, tomatoes, garlic & parsley
Oak Room Beer & Wine

Brews of the ‘Burgh

**Local Pittsburgh Favorites**

- East End (Northside) Big Hop IPA $7.00
- North Country Brewing (Slippery Rock) Buck Snort Stout $8.00
- Iron City Lager (Latrobe) $6.00
- IC Lite (Latrobe) $6.00
- Fat Head’s (South Side) Bumbleberry $8.00
- East End (Northside) Fat Gary’s Nut Brown Ale $8.00
- Penn Brewery (Northside) Pilsner $7.00
- Full Pint (North Versailles) White Lightning $7.00

**Featured Favorites**

- Stella Artois Belgium Lager $8.00
- Molson Canadian $6.00
- Miller Lite $6.00
- Yuengling Lager $6.00
- Southern Tier 2x IPA $7.00

**$5 Specials**

- Straub Lager
- Penn Nut Roll
- Elysian BiFrost
- Penn Chocolate Meltdown

Wines

**Feature Selections**

**Reds**

- Blackcabra Merlot, Argentina $8 / $30
- Blackcabra Cabernet, Argentina $8 / $30
- Stema Pinot Noir, Italy $8 / $30

**Whites**

- Blackcabra Chardonnay, Argentina $8 / $30
- Infinitus Moscato, Spain $8 / $30
- Imperiale Pinot Grigio, Italy $8 / $30

**Premium Selections**

**Reds**

- B.R. Cohn, Silver Label Cabernet, California $16 / $58
- A to Z Pinot Noir, Oregon $14 / $46
- OZV Red Zinfandel, California $11 / $34
- Blackcabra Malbec, Argentina $8 / $30
- Monteabellon Tempranillo, Spain $11 / $34

**Whites**

- Kendall-Jackson Unoaked Chard., California $13 / $42
- K-J^^ Vintner’s Reserve Chardonnay $13 / $42
- Blue Moon Riesling, Oregon $9 / $31
- Matua Sauv. Blanc, New Zealand $11 / $34

**Sparkling**

- Terre Gaia Prosecco, Italy $10 / $33
- Finca Hispana Brut Cava, Spain $10 / $33
- Casas del Mar Rose, Spain $10 / $33

**Mead Flavors**

- Trocken Dry Mead $7 / $25
- Viking Grog $7 / $25
- Viking Mead $7 / $25
- Happy Apple Pie $7 / $25