

FULL MENU



OAK TREE TAVERN

APPETIZERS

Shrimp & Grits

Country ham, cherry tomatoes, green onions, cremini mushrooms, shaved parmesan, over stone ground organic grits topped with a white wine cream sauce. 10

Chicken Wing Basket

Choice of: Hot, Mild, Teriyaki, Caribbean dry rub or Barbecue. 10

Charcuterie

Assorted meats, artisan cheeses, olives and fruits. 14

Calamari

Kalamata olives, green onions, grape tomatoes, capers, white wine and shaved parmesan. 10

Down South Eggroll

Crisp collards, sauteed onions, peppers and country ham with housemade apple dipping sauce. 9

Flat Bread Pizza

Shredded asiago, roasted corn, spinach and fresh basil with marinara. 10

add chicken – 7 or add shrimp – 9

SALADS

Chopped Caesar Salad

Chopped romaine, applewood smoked bacon, grape tomatoes, shaved parmesan cheese, rustic croutons with a Caesar drizzle 9

Tavern Wedge

Classic iceberg, candied pecans, bleu cheese crumbles, applewood smoked bacon, purple onions, grape tomatoes, finished with bleu cheese dressing. 9

Classic House

Mixed greens, grape tomatoes, English cucumbers, purple onion and candied pecans with housemade raspberry vinaigrette. Full – 8 / Half – 4

Mozzarella Caprese

Sliced ripened tomatoes, layered with fresh mozzarella, basil, fresh ground pepper and capers with balsamic vinaigrette and olive oil. 10

add chicken – 7 or add shrimp – 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

20% Gratuity will be added to parties of 6 and more.

WEEKLY SPECIALS

5-8 PM | BEGINNING MARCH 4

MONDAYS

STEAK, SPUDS & SUDS - \$12

16oz Draft Beer - \$3

WEDNESDAYS

PINTS & POUNDS

Pound Peel-n-Eat Shrimp - \$7

Pound Chicken Wings - \$7

16oz Draft Beer - \$3

FRIDAYS

SALMON TACOS

2 soft-shell, chipotle-rubbed salmon tacos topped with sweet & sour cabbage, served with curry ginger chips - \$11

BartenderChoice Margarita - \$6

Check VIRnow.com or social media for our live music schedule!

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ENTRÉES

Lobster Grilled Cheese
Applewood smoked bacon, smoked gouda
and fontina cheeses, fresh spinach on
sourdough bread. Served with a red pepper
bisque and sweet potato waffle fries. 16

Turkey Meatloaf Sandwich
An open-faced sandwich topped with
housemade meatloaf, fresh arugula, green
ketchup and sauteed onions with sweet
potato waffle fries. 12

100% Angus Burger
With all the fixins and steak cut fries. 12

Chicken Pesto Panini
Grilled Chicken, housemade pesto, brie cheese
and sun dried tomatoes served with steak cut
fries. 13

Baked Salmon
Topped with a lemon dill caper sauce, served
with portobello pilaf and local vegetables . . . 24

Baby Back Ribs - Full/Half
With Baked Beans and Black Skillet Cornbread
topped with honey butter . . . Full – 25 / Half – 19

Marinated Portobello Mushroom (*Vegetarian*)
With asparagus risotto topped with boursin
cheese 17

Chicken & Waffle Fries
Buttermilk fried chicken breast over sweet
potato waffle fries with jalapeno infused syrup,
drizzled with vanilla crème fraîche. 18

10 oz. Blackened Ribeye
Topped with portobello mushrooms served
with chef's choice starch 26

8 oz. Filet Mignon Au Poivre
Served with chef's choice starch and local
vegetables 32

FULL MENU

continued

SIDES

Black Skillet Cornbread 8
Sweet Potato Waffle Fries 6
French Fries. 5
Vegetables. 5

KIDS' MENU

Chicken Tenders
With french fries. 10

Grilled Cheese Sandwich
With strawberries. 8

4 Cheese Tortellini Noodles 8

Mini Sundae with vanilla ice cream
(*comes with meal*)

12 and under only.

DESSERTS

Ask Server about the seasonal desserts of the day.



RACING'S MOST ICONIC TREE

For 150 years, the Oak Tree Tavern's namesake stood watch over the stretch of Southern Virginia that would become VIR. From 1957 on, it spent over 50 years as the guardian of Turn 12's apex. After its fall in 2013, the legendary tree remains locked in all of our memories, though its departure serves as a metaphor for our facility. Our past is forever a part of us, but the future of VIR is wide open to all possibilities.

SIGNATURE COCKTAILS

Key Lime Pie Martini

Absolut Vodka, Triple Sec, pineapple juice, lime juice, finished with Half & Half 9

Baileys Mint Martini

Baileys Irish Cream, Smirnoff Vodka, Crème de Menthe, Half & Half, finished with a chocolate swirl. 9

Fresh Peach Raspberry Margarita

Traditional Margarita made with fresh peach and raspberry purée. 9

Blueberry Mint Lemonade

Absolut Citron Vodka, freshly muddled mint, fresh blueberry purée finished with Minute Maid Lemonade 9

Sweet Mango Mojito

Bacardi Rum, mango purée, freshly muddled mint, lime juice, finished with club soda 9

Racers' Punch

Smirnoff Vodka, Malibu Rum, Peach Schnapps, grenadine, OJ, pineapple and cranberry juice 8

Carrot Cake Martini

Fireball Cinnamon Whiskey, Baileys Irish Cream, Butterscotch Schnapps. 8.50

Classic Sangria

Red Raspberry OR White Peach 7

DOMESTIC & IMPORTED BEER

Budweiser.....4	Blue Moon.....4
Bud Light.....4	Yeungling.....4
Michelob Ultra4	Amstel Light.....5
Miller Lite.....4	Heineken5
Coors Light.....4	Corona5
Sam Adams.....4	Stella Artois.....5

Ask your server for the current selection of rotating craft beers and microbrews on our 14 taps.

WINES BY THE GLASS

HOUSE WINES.....6	Trinity Oaks Pinot Noir ..8
Sycamore Lane Merlot	Ruta 22 Malbec8.50
Sycamore Lane Cabernet Sauvignon	Cline Cashmere.....10
Sycamore Lane Chardonnay	Ponga Sauvignon Blanc 6.50
Sycamore Lane White Zinfandel	
Trinity Oaks Merlot.....7	Rapidan River
Snake Charmer Shiraz.....7	Semi-Dry Reisling7
Raconteur Cabernet Sauvignon 7	Tiamo Pinot Grigio.....7
	Anabella Chardonnay ..8.50

NON - ALCOHOLIC BEVERAGES

Coke Products

(Coke, Diet Coke, Sprite, Mr.Pibb, Mello Yello, Lemonade)..2.85
 Flavored Lemonade (strawberry, blueberry or raspberry)3.50