



BRUNCH

SATURDAY & SUNDAY
10:00 AM - 2:00 PM

PLATES

Specialty Omelets

Choice of Side

Cheese Omelet	12
Ham and Cheddar	14
Spinach and Goat Cheese	15
Bacon and Cheddar	14

Two Eggs Cooked to Order 11

Scrambled, Over Easy, Over Medium, Over Hard, Sunny Side Up
With Bagel or Toasted English Muffin and Choice of Side

Egg Benedict

Toasted English Muffin

Choice of Side

Canadian Bacon and Hollandaise	16
Smoked Salmon and Hollandaise	18
Spinach, Grilled Tomato, and Hollandaise	14

French Toast

Traditional Berries, Sugar, Maple Syrup	12
Stuffed with Strawberry Cream Cheese	14

Toasted Bagel 12

Cream Cheese and Pastrami Smoked Salmon

Monte Cristo Club 18

Ham, Turkey, Grilled Tomato, Swiss, Cheddar, Bacon, and Dijonaise
Choice of side

Crawfish Etouffe 16

Creamy with Tasso Ham and White Cheddar Grits

Chicken Picatta 14

Sauteed Chicken Breast, Caper Butter Sauce, Linguine Pasta

Chicken Salad Plate 14

With Homemade Banana Bread & Fresh Fruit

SIDES

White Cheddar Grits	4
Linguine Pasta	3
Toasted English Muffin	3
Brioche Toast	3
Toasted Bagel	3
Grilled Tomato Slices	3
Applewood Smoked Bacon	5
Seasoned Hash Browns	5
Fresh Fruit Cup	5
Cut Melons, Pineapple and Grapes topped with Coconut Cream	

SALADS

Small Garden Salad	7
with Oaks Vinaigrette	
Small Caesar	7

DESSERTS

Blueberry Rhapsody	11
Chocolate Bourbon Street	14
Pecan Pie	

FROM THE BAR

Bloody Mary	5
Kir Royale	12
Crescendo Cosmo	12
Endless pours Mimosa	18
Beer & Wine	See List

DRINKS

Juices	sm. 4 & lg. 7
Cranberry/OJ/ Pineapple/Apple	
Coffee	4
Tea Sweet/Unsweet	4
Soft Drinks	3
Milk & Chocolate Milk	3





THE OAKS

LAKESIDE KITCHEN

3493 US Highway 76 W, Hiawassee, GA 30546
706.896.4141

20% gratuity will be added for parties of six or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLATES

Lemon Artichoke Chicken Breast	28
Artichoke Quarters, Mushroom Blend, White Wine & Lemon Herb Caper Sauce, Pappardelle Pasta Nest	
Bone-In Pork Chop *	38
Bone-In Grilled Pork Chop, Wilted Spinach, Baby Carrots, Parsnip Puree, Pomegranate Molasses, Candied Prosciutto	
Slow Braised Short Ribs	54
Enormous Bone-in Short Rib, Garlic Mashed, Sautéed Spinach, Carrots, Demi-Glace, Onion Strings	
Artisan Chuck Steak Burger	24
10 oz Steak Patty, Toasted Brioche Bun, Baby Swiss Cheese, Caramelized Onions, Bibb Lettuce, Tomato, Steak Fries, Bourbon BBQ Sauce, Crisp Dill Pickle	
Prime Grilled Ribeye *	66
14 oz. Hand Cut Marbled Prime, Blue Cheese Potato Croquette, Shallot-Thyme Butter	
The Oaks Filet*	52
7 oz. Center Cut Tenderloin, Steak Seasoning Blend, Garlic Mashed	
Duck Leg Confit *	38
Crispy Spaghetti Squash, Sweet Potato Purée, Charred Broccolini, Pomegranate Coulis	
Bolognese Pasta	32
Short Rib Tomato Ragout, Pappardelle Pasta Nest, Fresh Basil Leaves, Grated Parmesan Whipped Mascarpone	
Blackened Redfish *	38
Fresh Skinless Fillet, Oaks Seafood Seasoning, Forbidden Rice, Choice of Shallot & Thyme Compound Butter or Citrus Chardonnay Sauce	
Cioppino	42
Shrimp, Clams, Mussels, Fresh Fish, Linguini Pasta, Tomato Saffron Broth, Calabrian Chili Butter, Garlic Bread	
Creole Shrimp & Grits	28
Blackened Gulf Shrimp, Andouille Sausage, Logan Turnpike Mascarpone & White Cheddar Grits, Creole Inspired Sauce	
Skillet Seared Salmon *	34
Fennel Crusted Salmon, Roasted Root Vegetables, Parsnip Puree, Whole Grain Mustard	
Superfood Grain & Vegetable Bowl *	22
Forbidden Rice, Crispy Spaghetti Squash, Roasted Root Vegetables, Mixed Greens, Sherry Vinaigrette	
Crab Stuffed Flounder *	28
Vermont White Cheddar Grits, Grilled Asparagus, Remoulade	



DINNER

TUESDAY-SUNDAY
4:00 – 8:00 PM

STARTERS

- Pork Belly Bites *** 16
Honey Dijon, Sesame Seeds, Scallions
- Skillet Bacon Brussels *** 15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar
- Crawfish & Tasso Spring Rolls**..... 16
Creole Mustard Aioli
- Fried Green Tomatoes** 14
Whipped Red Pepper Goat Cheese, Chow-Chow
- Crab Cakes (2)**..... 25
Lump Blue Crab Meat, Oaks Remoulade, Fresh Mixed Greens

SALADS

- Winter Spinach *** 14
Spinach, Goat Cheese, Cherries, Orange Supremes, Pickled Red Onion, Bacon Vinaigrette
- Wedge *** 15
Crisp Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Pickled Onion, Blue Cheese, Oaks Green Goddess Dressing
- Grilled Caesar**..... 15
Charred Romaine Heart, Crispy Prosciutto, Fried Capers, Shaved Reggiano Cheese, House-Made Caesar Dressing and Croutons

APPORTIONABLES

- Oaks Garlic Mashed *** 8
Whipped Yukon Gold Potatoes, Roasted Garlic Puree, Butter & Cream
- Vegetable Forbidden Rice *** 8
Black Whole Grain Rice, Sautéed Mirepoix
- Grilled Broccolini** 14
Slightly Charred, Lemon Infused Herb Oil, Walnut Parmesan Pangritata
- Roasted Root Vegetables** 12
Carrots, Parsnip, Sweet Potato, Turnip, Golden Beets, Balsamic Reduction
- Grilled Asparagus *** 12
Seasoned Spears, Citrus Chardonnay Sauce, Grated Grana Parmesan
- Sautéed Garlic Mushrooms *** 10
Pan Seared Cremini Caps, Garlic & Wine Butter Sautéed, Fresh Parsley
- Creole Style Grits** 10
Logan Turnpike Mascarpone & White Cheddar Grits, Creole Inspired Sauce
- Skillet Bacon Brussels *** 15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar
- Tri-Color Carrots *** 12
Rosemary, Maple Glaze, Chopped Pistachios



WINE

Our wine selections are curated to invite discovery—from the ancient vineyards of Europe to the adventurous terroirs of the New World. Whether you favor elegance born of tradition or bold expression shaped by innovation, each bottle is chosen to complement our cuisine and elevate your dining experience.



OLD WORLD

Born from ancient vineyards and guided by tradition, these wines capture the essence of their homeland. Each sip reflects the soil, climate, and culture of its region—crafted with precision and protected by time-honored regulations.

NEW WORLD

Born from adventurous vineyards and spirited innovation, these wines celebrate bold flavors and modern artistry. Freed from tradition’s constraints, each bottle reveals a vivid expression of land, climate, and imagination.

SPARKLING

- Wycliff Brut 8 | 32
California Champagne
- Caposaldo 12 | 44
Prosecco · Veneto, Italy
-  Medici Ermete ~ | 44
Quercioli Lambrusco
Emilia-Romagna, Italy
-  Veuve Clicquot ~ | 145
Champagne · France

WHITES

PINOT GRIGIO

- Luna Nuda 12 | 44
Cortina, Italy
-  Maso Canali 12 | 44
Trentino-Alto Adige, Italy

WHITE BURGUNDY

-  Maison Jeffelin ~ | 117
St. Veran
Maconnais Region, France

SAVIGNON BLANC

- Simi 10 | 35
Sonoma, Ca
- Kim Crawford 14 | 54
Marlborough, New Zealand
- Justin ~ | 65
Sonoma, Ca

CHARDONNAY

- Josh Cellars 11 | 39
Central Coast, Ca
- DAOU 14 | 54
Paso Robles, California
- Girard ~ | 85
Sonoma/Napa Valley, Ca

RIESLING

- Kung Fu 9 | 33
Washington

ROSÉ

- Summer Water 14 | 54
Central Coast, Ca
-  Whispering Angel ~ | 65
Provence, France

REDS

CABERNET SAUVIGNON

- Josh Cellars 11 | 39
Central Coast, Ca
- MDW Earthquake ... 14 | 54
Lodi, Ca
- Austin Hope ~ | 120
Paso Robles, Ca
- Clos Du Val ~ | 110
Napa Valley, Ca

PINOT NOIR

- MacMurray Estate ... 13 | 50
Russian River Valley, Ca
- Josh Cellars 11 | 39
Central Coast, Ca
- Inscription ~ | 65
Willamette Valley, Or

MERLOT

- Josh Cellars 11 | 39
Central Coast, Ca
- Gravel Bar 15 | 58
Columbia Valley, Washington

RED BLEND

- Rebellious Red 14 | 54
Ca
-  Super Tuscan ~ | 129
Poggio Bestiale
Maremma Tuscany, Italy

MALBEC

- Alta Vista ~ | 60
Mendoza, Argentina

SIRAH

- MDW Petite Petit ~ | 45
Lodi, Ca



CHIANTI CLASSICO

- Castello di Volpaia ~ | 95
Tuscany, Italy



COCKTAILS AND BEER

Expertly prepared using premium spirits and our signature house-made mixers. We infuse all-natural, organic ingredients to deliver vibrant, unforgettable flavor in every sip.

HANDCRAFTED COCKTAILS

The Quiet Professional. 21

EH Taylor, Disaronno Amaretto,
Vermont Maple Syrup
& Aromatic Bitters

Authentic Daiquiri 11

Bacardi Rum, Housemade Simple,
Fresh lime with a Sugar Rim Glass
Garnish with lime wheel

Sm~Oaked Old Fashioned. 25

Elijah Craig, Black Walnut and Orange
Bitters, Cabernet Simple Syrup, candied
cherry

Hugo Spritz 13

St Germaine, Caposaldo Prosecco,
Club Soda, Cranberry & Rosemary
Garnish

Night on the Water. 16

Espresso Martini

Grey Goose Vodka, Baileys Irish Cream,
Mr. Black Espresso Liqueur,
House Simple Syrup

Olivia. 15

Tanqueray Dry Gin, Disaronno Amaretto,
Local Honey simple syrup, Olive Oil,
Fresh Lemon, Egg White

Blueberry Ridge 13

Herradura Silver Tequila, Fresh Blueberries
and Lime, House Simple Syrup, Orange
Bitters

Mocca Ember 18

Baileys Chocolate Liqueur, Mr. Blacks
Espresso liqueur, Grand Manier Orange
liqueur, dehydrated orange slice

HANDCRAFTED MOCKTAILS

NON-ALCOHOLIC

Arnold Palmer 4.5

Ridges Sweet Tea & Lemonade

Lychee Mirage 8.5

Pineapple juice, Lychee Syrup,
Sparkling water, Fresh lime juice

Blood Moon Breeze 8.5

Blood Orange Cordial, Ginger Beer,
Lemon Juice & Sparkling Water

Midnight Mocha 8.5

Espresso, Chocolate Syrup,
Sparkling Water topped with Whip Cream
and Chocolate Crumbles

BEER

BOTTLES & CANS

Miller Lite
Stella Artois
Heineken
Heineken 00 non alcohol
Dos XX Amber
Blue Moon
Coors light
Corona
Michelob Ultra
Yuengling Lager
Bud Light
Budwiser
Lagunitas IPA
Sweetwater 420

DRAFT

Seasonal, ask your server.



LIQUOR

BOURBONS

Angels Envy
Angels Envy Triple Oak
Colonel E.H. Taylor
Buffalo Trace
Bulleit Bourbon
Woodford Reserve
Woodford Double Oaked
Elijah Craig
Knob Creek 9 year
Rabbit Hole Cavehill
Rabbit Hole Dareringer
Basil Hayden
Small Batch 1792
Blade And Bow
Michters
Willett
Saint Cloud 8 Year
Blantons
Tincup
Tincup 10
Tincup 14
Heaven Hill
Jefferson's Reserve
Jefferson's Tropics
Jefferson's Ocean
Noahs Mill

WHISKEY

Jack Daniels No. 7 Whiskey
Jack Daniels Single Barrel Select
Crown Royal Blended Whiskey
Uncle Nearest 1884
Canadian Club 1858
Jameson Irish Whiskey
Jameson Black Orange Whiskey

RYE

Sagamore Rye
Blue Run Rye
Michters Rye
Bulliet 95 Rye
Woodford Reserve Rye
WhistlePig PiggyBack Rye
Angels Envy Rye
Jeffersons Rye
Old Overholt Rye
Jack Daniels Single Barrel Rye
Rabbit Hole High Rye

SCOTCH

Johnnie Walker Red
Johnnie Walker Black
Dewar's White Blended Scotch
Macallan 12 Year
Macallan 15 Year
Glenlivet 12 Year Double Oak
The Gladstone Axe
Bruichladdich - Classic Laddie
Balblair 12 Year
Bowmore 12 Year

RUM

Brugal Ron Gran Reserva 1888 Rum
Gosling's Black Seal
Captain Morgan
Bacardi White
Coconut Cartel
Bacardi 8
Papa's Pilar Flagship Dark
Havana Club Anejo
Havana Club Blanco
Rum Haven

GIN

Tanquray
Bombay Sapphire
Beef Eaters
Hendricks
Empress Cucumber lemon
Empress indigo

TEQUILA

Patron Silver
Casomigo Anajo
Casomigo Respasato
Herradura Silver
Volcan De Mi Tierra X.A.
Don Julio Reposado
Don Julio Blanco

VODKA

Belvedere
Titos Handmade Vodka
Grey Goose
Kettle One
Absolute
Ocean Organic Vodka

CORDIALS & APERTIF

Frangelico
Aperol
Midori
Kahlua
Campari
Grand Marnier
Chambord
Disaronno Ameratto
SOHO Lychee
Martini Rosso SWEET Vermouth
Martini Rosso Dry Vermouth
Baileys
Baileys Chocolate
Fior Di Pistacchio
Amaro Tosolini
Mr. Black
St-Germain
Southern Comfort
St - Remy XO
Villon
Taylor Fladgate 10 Year port
Croft Tawney Port
Sambuca
Drambuie