

*The Acorn Restaurant  
at Red Oak Manor*



*Family, veteran owned and operated*

# Lunch & Dinner Menu

Lunch 11:00AM to 2:00PM Monday-Saturday Dinner 5:00PM to 8:30PM Monday-Friday  
All full meals include tea, coffee or lemonade.

## Starters

**Basket of Hand Cut Potato Chips or Fries** .....\$3.95  
Our locally famous hand-cut potato chips or traditional cut French Fries sprinkled with our special seasoning.

**Chicken Cake Minis** .....\$5.95  
Served with Red Oak chipotle mayo.

**The Pruitt's Acorn Cakes (4)** .....\$4.95  
House specialty and southern favorite... these fried grits are a definite must! We suggest our chesterfield sauce.

**Loaded Tater Tots**.....\$5.95  
Crispy old fashioned Tater Tots covered in chili, cheese and our famous ranch dressing.

**Fried Pickle Spears (8)** .....\$3.95

**Onion Rings** .....\$4.95

**Mozzarella Sticks (8)** .....\$5.95

**Fried Mushrooms** .....\$4.95

**Chicken Fingers** .....\$5.95

**Jalapeño Poppers(6)** .....\$5.95  
Mild Jalapeños stuffed with cheddar cheese in a crispy breading and served with ranch dressing.

**Chicken Wings(6)** .....\$5.95  
Lightly seasoned wings with your choice of sauce.

## Sandwiches

Served on your choice of Bread: white, wheat, or sour dough. Includes hand-cut chips, french fries or tater tots.

**Club** (turkey, ham, bacon, lettuce, tomato, mayo & mustard) .....\$8.45

**Turkey** (turkey, lettuce, tomato, mayo & mustard) ..\$6.95

**Ham** (ham, lettuce, tomato, mayo & mustard).....\$6.95

**Ms. Ethel's BLT** (bacon, lettuce, tomato, mayo) ...\$6.45

**Grilled Cheese Sandwich** .....\$5.95

**Pimento Cheese Sandwich** .....\$6.95  
Choose from our original pimento cheese, Spicy with Jalapeños, or Pineapple Pecan. Most folks prefer them grilled.

**Chicken Salad** (lettuce, tomato, mayo) .....\$6.95  
Choose from our original chicken salad with pecans, or Cranberry Almond Chicken Salad .

## Salads

*Homemade Dressings:  
Ranch, Balsamic Vinaigrette, Chipotle Vinaigrette,  
1000 Island, French, Bleu Cheese or Honey Mustard*

**Side Salad** ..... \$1.95

**Ms. Emily's Garden Salad** ..... \$5.95  
A large helping of mixed greens topped with onions, tomatoes and bacon bits.

**Top Ms. Emily's Salad with any of these favorites:**

**Fried or Smoked Chicken** ..... \$2.50

**Scoop of Chicken Salad** ..... \$2.50

**Scoop of Pimento Cheese** ..... \$2.00

**Opa's Chef Salad** ..... \$8.95  
Our Garden salad with Cheese, Turkey, Ham, and boiled egg.

**Cold Salad Plate** ..... \$8.95  
A generous portion of either flavor chicken salad, any flavor pimento cheese and side salad served with crackers.

**Kevin Size** ..... \$10.95  
For the slightly larger appetites.

## Kids Meals

Served with a bag of chips, pickle & child's tea or lemonade.

Substitute hand-cut chips or french fries for \$0.50.

**Cheeseburger** ..... \$4.50

**Chicken fingers (2)** ..... \$4.50

**Hotdog (1)** ..... \$4.00

## Beverages

**Canned Soft Drinks** ..... \$1.50  
Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Dr. Pepper, Diet Dr. Pepper, Fanta Orange, or Rootbeer

**Lemonade, Tea** ..... \$1.50

**Domestic beer from** ..... \$2.75

**Craft Beer from** ..... \$4.50

**Wine selections from** ..... \$4.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

# Burgers

Includes your choice of hand-cut chips, french fries, or tater tots and a pickle spear.  
Made by hand, this specialty burger contains approximately 10% pork sausage and other spices and has a pre-cooked weight of 6 oz. It is natural for there to be a slight pink tint to the fully cooked burger.

**Acorn Burger ..... \$7.95**

Served with mayo, mustard and ketchup.

**Loaded Acorn Burger (LAB) ..... \$8.95**

Served with mayo, mustard, ketchup, lettuce, tomato, onion, and cheese.

**Richard's Steakhouse Burger ..... \$8.95**

Our Acorn Burger with swiss cheese, a large onion ring and steak sauce.

**Black & Blue Burger..... \$9.45**

Our Acorn Burger served blackened and topped with blue cheese crumbles, lettuce, tomato and onion.

**Felix LAB ..... \$10.45**

Add Bacon and American Swiss Cheese to the LAB.

**Brian's Mushroom, Onion & Swiss Burger ..... \$9.95**

Add grilled mushrooms & onions, and Swiss cheese to the Acorn Burger. Lettuce and tomato added upon request.

**Chipotlé Burger ..... \$9.45**

Our Burger with a kick to it!!! Served with grilled tomatoes and onions and our famous chipotle mayonnaise

**Chili Cheese Burger ..... \$9.95**

Add chili and cheese to the Acorn Burger. Lettuce, tomato, and onion added upon request.

**Halestorm Burger ..... \$12.95**

Start with our Felix Burger add a fried egg, hotdog, and chili. Winner of the 2016 Create Your Own Burger Contest.

# Baskets

Includes your choice of hand-cut chips, french fries, or tater tots and a pickle spear.

**Chicken Fingers ..... \$7.45**

A generous portion of chicken tenders served with our Honey Mustard Sauce.

**Hot Dogs (2) ..... \$6.95**

Add a little something to these delicious dogs from the list under veggies on the back.

**Made Brad's Way** (pickle relish, Chili, cheese, & chopped onions) ..... **\$8.95**

**Jason's Chicken Wings (6)..... \$7.45**

Try these with ranch or hot sauce.

**Charmagne's Chicken Minis ..... \$7.45**

A mini version of our Chicken Cake Patties served with Red Oak chipotle mayonnaise.

**Fish Fillets**

Our flaky white fish lightly battered and fried served with your choice of potato, a small side of coleslaw, and our homemade tartar sauce.

**Joe (2 pieces) ..... \$9.95**

**Cynthia (1 piece) ..... \$7.95**

**Served Blackened or grilled add ..... \$1.00**

**Shrimp Baskets**

Crunchy fried shrimp served with your choice of potato, a small side of coleslaw, and our homemade cocktail sauce.

**Large (12)..... \$9.95**

**Small (6)..... \$7.95**

# Hot Sandwiches

Includes your choice of hand-cut chips, french fries, or tater tots and a pickle spear.

**Krystal's Chicken Cake ..... \$8.95**

A local favorite, ground smoked chicken with a southwestern kick formed into a patty and fried. Served on a bun with lettuce, tomato, and mayo. Our Red Oak chipotle mayonnaise is served on the side.

**Hot Pork Tenderloin Sandwich ..... \$8.95**

Two slices of our smoked pork tenderloin on your choice of bread with lettuce, tomato, mayo and mustard. Served with both Red Oak Bar-b-que sauces.

**Bar-B-Que Sandwich ..... \$8.95**

Hand chopped southern pork Bar-b-que served on a bun with our signature bar-b-que sauces.

**Beef and Cheddar Steak Roll ..... \$9.95**

Thinly sliced beef grilled, topped with cheddar cheese and served on a freshly baked hoagie roll with a side of our homemade Chesterfield sauce.

**Whitaker Philly Cheese Steak ..... \$9.95**

Thinly sliced beef grilled with onions and bell peppers served on a hoagie roll with white cheese.

**Fish Sandwich ..... \$8.95**

One of our flaky fish filets on a sesame seed bun with lettuce, tomato, and mayo. Tartar Sauce served on the side.

# Red Oak Manor – Est. 2007

Red Oak Manor is a family owned and operated bed & breakfast, full service restaurant, and event facility. Have a chat with Oma or Opa during your meal, let Renee photograph your children, or Lee Ann plan an event in your future. We love to serve you and your family!

The home was built around 1880, and locally known as the Weeks' House, named for the local physician, Dr. Weeks. He used two rooms in the home as his waiting room and office. The rest was his private residence. The home remained a single family home until 2007 when it began it's transformation into Red Oak Manor. An additional bedroom and three bathrooms were added, as well as expanding the bathroom in the Weeks Room to be handicapped friendly.

Hosting the first event just five weeks after the property purchase, it has been non-stop since then. The bed & breakfast saw it's first overnight guests in March of 2008 and The Acorn Restaurant, named as a little piece of Red Oak Manor, opened in October 2008.

We host Iron Chef Harlem on the first Friday of every month, where we pit local chefs and really good cooks in a head to head competition over a "not so secret" ingredient. The five course meal provides some interesting twists on everyday dishes, and always provides a scrumptious meal and wonderful night of entertainment.



Keep up with all of our specials and events by liking our page The Acorn Restaurant or sending a friend request to Red Oak Manor.



# Hot Plates

Includes your choice of two veggies.

**Bar-B-Que** ..... \$8.95  
Hand chopped southern pork Bar-b-que served with our homemade bar-b-que sauces.

**Drew's Hamburger Steak** ..... \$8.95  
Our Signature burger patty served with homemade white gravy.

**Pork Tenderloin** ..... \$8.95  
Lightly smoked pork tenderloin sliced and grilled when you order.

**Lee Ann's Smothered Chicken Tenders** ..... \$8.95  
Our delicious chicken tenders topped with homemade white gravy.

## Veggies

Side Salad added to any meal ..... \$1.95

Vegetable Plate (includes tea, coffee, or lemonade)

3 Veggies ..... \$5.95

4 Veggies ..... \$7.45

Individual Vegetables ..... \$1.75

Green Beans	Turnip Greens
Fried Okra	Grilled Cabbage
Sliced Tomatoes	Squash & Onions
Choice of Potato	Side Salad

**Add these toppings to any sandwich or burger:**

Pickle Relish ..... \$0.25

Sliced Cheese, mushrooms, or chopped onions ..... \$0.50

Shredded Cheddar or Sliced Swiss ..... \$1.00

Chili ..... \$1.50

Bacon ..... \$1.00

## Desserts

Ask your server for our daily dessert offerings.

But we always have these fabulous items:

**Renee's Famous Pecan Pie**

**Cup of Vanilla Ice Cream**

**Handmade Milkshakes**

Chocolate

Vanilla

Strawberry

Caramel

Peanut Butter

**Floats**

Coke

Rootbeer

Orange Dreamcicle

## Sauces & Dressings

A little something about our homemade sauces & dressings—each with their own blend seasonings.

**Balsamic Vinaigrette Dressing**—All the Italian you need is in this light and flavorful dressing.

**Bleu Cheese Dressing**—Chunky and smooth, this newest addition is sure be a crowd pleaser on any salad or our wings.

**Chesterfield Sauce**—This blend of horseradish and mustard is a zesty addition to our acorn cakes, beef & cheddar, and pork Chesterfield.

**Chipotle Mayonnaise**— A blend of southwest flavors with a kick of smoky chipotle & cumin designed to go with chicken cakes sandwiches and minis.

**Chipotle Vinaigrette Dressing**—Our Chipotle Mayonnaise made pourable to add a kick to your salad.

**Cocktail Sauce**—Southern shrimp sauce adds a zing to our fried shrimp.

**French Dressing**— Our own special twist on a classic dressing.

**Honey Mustard**—Sweet and tangy blend perfect for salads, chicken fingers, wings or our club sandwich.

**Ranch Dressing**—A favorite of our regular crowd this dressing is on salads, fries, chicken fingers and the chicken cakes.

**Sweet Bar-b-que Sauce**—A sweet and savory bar-b-que sauce created by Lee Ann.

**Traditional Southern Bar-b-que**—This recipe was handed down from an old family friend and Opa has put his own twist on this tangy classic.

**Tartar Sauce**—A fabulous blend of cream of tartar, onion, garlic, and pickle relish make this an excellent addition to our fish & shrimp baskets.

**1000 Island**—Chunky and thick, this special blend includes sweet pickles and pimentos.

# Dinner Menu

**Served after 5PM Monday-Friday only.**

Each entrée includes a tea, lemonade, or coffee and a side salad. Choose your veggies from the previous page list. Baked potatoes also available after 5PM (limited quantities each night).

**Ribeye Steak .....Market Price**

A nice sized portion cooked the way you like. Served with two veggies.

**Pork Chesterfield.....\$13.95**

Tender pork loin medallions smoked to perfection and topped with our homemade Chesterfield Sauce, bacon bits and cheddar cheese. Served with two veggies.

**Spaghetti with Meat Sauce .....\$12.95**

A plate full of angel hair pasta with delicious meat and grilled veggies in marinara sauce.

**Chicken Parmesan .....\$12.95**

Breaded chicken with our homemade marinara sauce served over angel hair pasta finished with shredded parmesan.

**Lemon Caper Swai .....\$13.95**

Flakey Swai fillets sautéed in a lemon and caper butter over a bed of angel hair pasta. Served with one side.

**Grilled Shrimp Pomodora .....\$14.95**

Grilled shrimp and vegetables over a bed angel hair pasta with a light butter sauce.

**Chicken Alfredo .....\$12.95**

Homemade creamy alfredo sauce over angel hair pasta served with grilled chicken.

**Substitute Grilled Shrimp .....\$14.95**

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