

*The Acorn Restaurant
At Red Oak Manor*



Family, veteran owned and operated

Lunch & Dinner Menu

Lunch 10:30AM to 2:00PM Monday-Saturday

Dinner 5:00PM to 8:30PM Monday-Friday

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\$6.95

Our favorite! 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.....\$6.95

Crispy, old-fashioned Tater Tots covered in chili, cheese and our famous ranch dressing.

Fried Pickle Spears (8)\$4.50

Onion Rings\$5.50

Mozzarella Sticks (8)\$6.50

Fried Mushrooms\$5.95

Chicken Fingers\$6.95

Jalapeño Poppers(6)\$6.95

Mild Jalapeños stuffed with cheddar cheese in a crispy breading and served with ranch dressing.

Chicken Wings(6)\$6.95

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)\$8.95

Turkey (turkey, lettuce, tomato, mayo & mustard) ..\$7.45

Ham (ham, lettuce, tomato, mayo & mustard).....\$7.45

Ms. Ethel's BLT (bacon, lettuce, tomato, mayo) ...\$7.45

Grilled Cheese Sandwich\$5.95

Because sometimes the simple things are best.

Pimento Cheese Sandwich\$7.50

Choose from our original pimento cheese, Spicy with Jalapeños, or Pineapple Pecan. Most folks prefer them grilled.

Chicken Salad (lettuce, tomato, mayo)\$7.95

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 \$2.50

Ms. Emily's Garden Salad \$6.95

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 \$3.00

Scoop of Chicken Salad \$3.00

Scoop of Pimento Cheese \$2.50

Opa's Chef Salad \$9.95

Our Garden salad with Cheese, Turkey, Ham, and boiled egg.

Cold Salad Plate \$9.95

A generous portion of either flavor chicken salad, any flavor pimento cheese and side salad served with crackers.

Kevin Size \$11.95

For the slightly larger appetites.

Kids Meals

Served with a bag of chips and a pickle.

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

Cheeseburger \$4.95

Chicken fingers (2) \$4.95

Hotdog (1) \$4.95

Beverages

Canned Soft Drinks \$1.75

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Dr. Pepper, Diet Dr. Pepper, Fanta Orange, or Rootbeer

Lemonade, Tea \$1.50

Domestic beer from \$3.00

Craft Beer from \$4.50

Wine selections from \$4.50

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

Hot Sandwiches

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

- Hot Pork Tenderloin Sandwich** \$9.95
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** \$9.95
Hand chopped southern pork Bar-b-que served on a bun with our signature bar-b-que sauces.
- Krystal's Chicken Cake** \$9.95
A local favorite, ground smoked chicken with a south-western 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.
- Fish Sandwich** \$9.95
One of our flaky fish filets on a bun with lettuce, tomato, and mayo. Tartar Sauce served on the side.

Hoagie Rolls

- Spicy Cuban Sandwich**.....\$10.95
Thin sliced pork tenderloin, sliced ham, white cheese, and slaw on a hoagie roll with chipotle mayonnaise.
- Beef and Cheddar Steak Roll**\$10.95
Thinly sliced beef grilled with cheddar cheese and served on a hoagie roll with a side of our Chesterfield.
- Whitaker Philly Cheese Steak**.....\$10.95
Thinly sliced beef grilled with onions and bell peppers served on a hoagie roll with white cheese and mayo.
- Chicken Parmesan Sandwich**.....\$10.95
Two crispy chicken fingers, marinara sauce and white cheese on a hoagie roll.



Baskets

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

- Chicken Fingers** \$8.50
A generous portion of chicken tenders served with our Honey Mustard Sauce.
- Hot Dogs (2)** \$8.50
Add a little something to these delicious dogs from the list under veggies on the back.
Made Brad's Way (pickle relish, Chili, cheese, slaw and chopped onions) \$10.45
- Jason's Chicken Wings (6)**..... \$8.50
Flats and Drums fried crispy and sprinkled with our special seasoning blend. Try these with ranch or hot sauce.
- Charmagne's Chicken Minis** \$8.50
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)**\$10.95
Cynthia (1 piece)\$8.95
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)**.....\$10.95
Small (6).....\$8.95

Combo Basket

- 6 shrimp & 1 Piece of fish**.....10.95
6 Shrimp & 2 Pieces of Fish13.95
12 Shrimp & 2 Pieces of Fish16.95
- Add 6 Shrimp to any meal**\$3.50

Hot Plates

Includes your choice of two veggies.

Bar-B-Que\$9.95

Hand chopped southern pork Bar-b-que served with our homemade bar-b-que sauces.

Drew's Hamburger Steak\$9.95

Our Signature burger patty served with homemade white gravy.

Pork Tenderloin\$9.95

Lightly smoked pork tenderloin sliced and grilled when you order.

Lee Ann's Smothered Chicken Tenders\$9.95

Our delicious chicken tenders topped with homemade white gravy.

Veggie Plates

3 Veggies \$6.50

4 Veggies \$8.50

Individual Vegetables \$2.25

Choices:

Green Beans..... Turnip Greens

Fried Okra Grilled Cabbage

Sliced Tomatoes..... Squash & Onions

Home Made Potato Chips Side Salad

Hand Cut French Fries.....Tater Tots



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 \$8.50

Served with mayo, mustard and ketchup.

Loaded Acorn Burger (LAB) \$9.95

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

Richard's Steakhouse Burger \$9.95

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

Black & Blue Burger..... \$9.95

Our Acorn Burger served blackened with blue cheese crumbles. Lettuce, tomato and onion on request.

Felix LAB\$10.95

Add Bacon and White American Cheese to the LAB.

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

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

Chipotle Burger\$9.95

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\$13.95

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

Extra Patty on any burger.....\$3.50

Add these toppings to any sandwich or burger:

Pickle Relish\$0.50

Sliced Cheese, mushrooms, or chopped onions....\$0.75

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

Chili\$1.50

Bacon\$1.50

Sauces & Dressings

A little something about our homemade sauces & dressings—each with their own blend seasonings. Extra sauces \$.75

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

Bleu Cheese Ranch Dressing—Chunky and smooth, this classic is 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.

Chipotlé Mayonnaise— A blend of southwest flavors with a kick of smoky chipotle & cumin designed to go with chicken cakes sandwiches and minis, but great on everything!

Chipotlé Vinaigrette Dressing—Our Chipotlé 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.



We offer custom cakes for weddings, parties and all occasions. Our layer cakes and pies are also available to purchase whole, with 24 hour notice. Please see Opa about placing your order!

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



Red Oak Manor – Est. 2007

Red Oak Manor is a family & veteran 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!

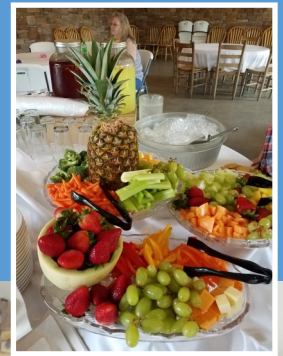
The home was built around 1880, and locally known as the Weeks' House, named for the local physician, Dr. Weeks. He used two rooms in the home as his waiting room and office. The rest was his private residence. The home remained a single family home until 2007 when it began it's transformation into Red 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 second Saturday 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. Reservations are required, make sure Oma has your cell number.



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.



Beer and Wine

Savannah River Craft Beers **\$4.50**

IPA Wolf Dog No Jacket Required

Dynamite Brown Swamp Thing

Premium Beers **\$3.50**

Michelob Ultra Yeungling Yeung Light

Domestic Beers **\$2.75**

Bud Light Coors Light Miller Lite

Apothic Red **\$5/ glass**

Barefoot Wines **\$4/ glass**

Chardonnay Moscato Pinot Grigio

Riesling Cabernet Sauvignon Merlot



We appreciate your patronage and hope you have an excellent experience in our family's restaurant. If you have any questions about our services, event facility, bed and breakfast or menu, please feel free to ask to speak to one of us— The Meyer Family

Dinner Menu

Served after 5PM Monday-Friday only.

Each entrée includes a side salad. Choose your veggies from the previous page list. Baked potatoes also available after 5PM, loaded with bacon and cheese for \$2.00 extra.

Ribeye SteakMarket Price

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

Add a side of 6 Shrimp **\$3.50**

Pork Chesterfield.....\$14.95

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\$14.95

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

Chicken Parmesan\$14.95

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

Lemon Caper Swai\$14.95

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

Grilled Shrimp Pomodora\$15.95

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

Chicken Alfredo\$14.95

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

Substitute Grilled Shrimp\$15.95

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