

OAKLEYS bistro

SHARABLES

- ROSEMARY FRENCH BOULE**
ENGLISH SEA SALT. BEEF FAT CANDLE. 5.75
- SHRIMP CORNDOG** “Beat Bobby Flay” Winner!
BISTRO HONEY MUSTARD. 3.00
- BACON WRAPPED APRICOTS**
TEQUILA SOAKED APRICOTS. HICKORY SMOKED BACON.
JALAPEÑO KUMQUAT HONEY GLAZE. 13.75/6 PIECES
- TULIP TREE TRILLIUM**
BAKED TO ORDER. PLUM GINGER MARMALADE.
MARCONA ALMONDS. CRISPY LAVOSH. 13.75
- SOUTHERN PIMIENTO CHEESE “DEVILED EGGS”**
CHEDDAR CHEESE. SCALLION. LEMON. HOT SAUCE.
PIMIENTO PEPPERS. FRIED SALTINES. 12.75/3 PIECES
- FOIE GRAS HONEY MOUSSE**
SAUTERNE CURED. PLUM GINGER JAM. BINGO SPICED
CASHEWS. COUNTRY BREAD. 15.75
- CAULIFLOWER “BUFFALO STYLE”**
HOT SAUCE AIOLI. SHAVED CELERY. BLUE CHEESE
MOUSSE. PINE NUTS. PICKLED CARROTS. 14.75

- TENNESSEE “EGGROLLS”**
PULLED PORK GRITS. JALAPEÑO. CHEDDAR. BOURBON
BBQ. KALE CABBAGE SLAW. 15.75
- PORK BELLY “PAMPANELLA” SKEWERS**
SMOKED PAPRIKA GLAZED, FRESH WHITE CABBAGE
SLAW. RAMP HUSHPUPPIES. CHORIZO MAPLE GASTRIQUE.
18.75

STARTERS

- LOBSTER WAFFLE**
BASIL ROASTED GARLIC WAFFLE. LOBSTER. ZUCCHINI
SAUTÉ. MUSTARD CREAM. CRISPY LEEKS. TOMATO JAM.
16.75
- STRACCIATELLA**
HOUSEMADE TORN BURRATA. DRIED CHERRIES. GOLDEN
RAISINS MOSTARDA. FERMENTED FENNEL. BURNT LEMON
HONEY. CRISPY KALE. SEA SALT. SUNFLOWER SEEDS..
TOASTED NAAN. 18.75
- PRIME RIB “DUMPLINGS”**
HORSERADISH CRÈME FRAICHE. BEEFSTEAK CAPER RELISH.
QUESO FRESCO. BLACK GARLIC STEAK SAUCE. 16.75
- CRISPY BRUSSELS SPROUTS**
SMOKED CAESAR DRESSING. CRISPY LO MEIN NOODLES.
PARMESAN. PICKLED SHALLOTS. 15.75

SIDES 9.75

- ROASTED GARLIC POTATO PURÉE**
- ROASTED SWEET CORN RISOTTO**
- MAC-N-GOAT CHEESE WITH PESTO**
- BAKED POTATO TATER TOTS. BACON SOUR CREAM.**

SOUPS & SALADS

- BUTTERNUT SQUASH MAPLE**
ROASTED THREE SQUASH RELISH. FENNEL PEPPER
CREMA. 9.75
- STEVE’S “FRENCH ONION SOUP”**
GRUYERE CHEESE. TOASTED GARLIC CROUTON. SHERRY
WINE. CARAMELIZED ONIONS. CHIVES. 9.75
- BISTRO SOUP OF THE DAY**
SEASONAL INGREDIENTS. 9.75
- SPINACH & BRUSSELS SPROUT**
SHAVED BRUSSELS. CHARRED RED ONION. CUCUMBER.
CRANBERRIES. BACON. SMOKED PECANS. PEARS. BRIE
FONDUE. SHERRY GLAZE. 14.75
- LOCAL BEETS**
RED & YELLOW BEETS. FRISÉE. RED WINE CURRANTS.
FERMENTED STRAWBERRIES. ROASTED WALNUTS. GOAT
CHEESE MOUSSE. TOASTED GARLIC OAT CRUNCH.
LAVOSH. 15.75
- BABY ICEBERG “WEDGE”**
EGG. POTATO STICKS. GORGONZOLA. SUNDRIED
TOMATO. PICKLED RED ONION. SHAVED FENNEL.
SMOKED RANCH. 14.75

ENTRÉES

- STANLEY’S MEATLOAF**
CHILE JAM. WHIPPED POTATO. BROCCOLI. VERMONT
WHITE CHEDDAR. CRISPY VIDALIA ONION. 28.75
- SALMON FILET**
OLIVE OIL POACHED. COCONUT LIME SCALLION RICE.
MANGO CASHEW SALSA. BABY BOK CHOY. CHILI
CRUNCH SLAW. SHIITAKE MUSHROOM RANGOON.PAD
THAI GLAZE. 35.75
- BEEF-N-BROCCOLI BRISKET**
WILD MUSHROOM GINGER RAGOUT. SCALLION POTATO
LATKE. RATATOUILLE. BROCCOLI PURÉE. SESAME YUZU
KETCHUP. STICKY TERIYAKI. JICAMA RAMP RELISH. RICE
CRISP. 38.75
- INDIANA PORK CHOP**
PARSNIP PURÉE. SPAGHETTI SQUASH ELOTE. PEACH
SWEET N’ SOUR RELISH. SMOKED ONION RINGS. COTIJA.
BROCCOLINI. ROOTBEER BBQ GLAZE. 36.75
- FETTUCCINI**
SUNDAY TOMATO SAUCE. ROASTED GARLIC RICOTTA.
PANCETTA. 22.75 ADD CHICKEN ARTICHOKE
MEATBALLS. 9.75
- WILD MUSHROOM ” PAELLA”**
KALE. CHERRY TOMATOES. ARTICHOKE. WILD
MUSHROOM RICE. LOCAL EGG. SAFFRON TOMATO AIOLI.
GOAT CHEESE. PICKLED SHALLOTS. ROOT CHIPS. 27.75
- HALIBUT**
SWEET CORN RISOTTO. PICKLED TOMATO. BABY
VEGETABLES. CAPER ALMOND BROWN BUTTER
ROMESCO. CHARRED RED PEPPER COULIS. 39.75
- DUCK & DUCK**
FENNEL DUCK CONFIT. HORSERADISH BEET
GREMOLATA. PICKLED RAMPS. GRUYERE CHURRO.
CHARRED ASPARAGUS. MUSHROOM TRUFFLE PURÉE.
CHERRY GASTRIQUE. 39.75

