

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. 16.75
- 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
- SIZZLING PORK BELLY**
BRAISED PORK BELLY WITH GARLIC. SOY. PICKLED RED ONION. GINGER “APPLE SAUCE”. SCALLION GRIDDLE BREAD. 16.75

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 HEIRLOOM TOMATO 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. 10.75
- STEVE’S “FRENCH ONION SOUP”**
GRUYERE CHEESE. TOASTED GARLIC CROUTON. SHERRY WINE. CARAMELIZED ONIONS. CHIVES. 10.75
- BISTRO SOUP OF THE DAY**
SEASONAL INGREDIENTS. 10.75
- SPINACH & BRUSSELS SPROUT**
SHAVED BRUSSELS. CHARRED RED ONION. CUCUMBER. CRANBERRIES. BACON. SMOKED PECANS. PEARS. BRIE FONDUE. SHERRY GLAZE. 15.75
- 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. 38.75
- BEEF SHORT RIBS**
BRAISED & GRILLED. ROMANO BEAN TOMATO RAGOUT. BABY CARROTS. BROCCOLINI. CRISPY PARMESAN POLENTA. PICKLED PEPPERS. OLIVE ARTICHOKE TAPENADE. BLUE CHEESE RELISH. 42.75
- INDIANA CHICKEN SCHNITZEL**
ROASTED BUTTERNUT PURÉE. BRAISED SPINACH. WILD MUSHROOM RAGOUT. LOCAL APPLE MOSTARDA. HARICOT VERT. SAGE SPAETZLE. CIDER GLAZE. 38.75
- FETTUCCINI**
SUNDAY TOMATO SAUCE. ROASTED GARLIC RICOTTA. PANCETTA. 23.75 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. 28.75

- RAINBOW TROUT “AL PASTOR”**
ROASTED TOMATO RISOTTO. SWEET PICKLED WHITE ONION. BABY VEGETABLES. CILANTRO AVOCADO MASH. PINEAPPLE HONEY. CHILE OIL. MASA PURÉE. 39.75
- DUCK & DUCK**
FENNEL DUCK CONFIT. HORSERADISH BEET GREMOLATA. PICKLED GRAPES. SMOKED ONION RINGS. CHARRED ASPARAGUS. PARSNIP FENNEL PURÉE. BLACK GARLIC AIOLI. 42.75

