

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

CARNE ASADA “DEVEILED EGGS”
AVOCADO AND JALAPEÑO SCALLION PURÉE. CRISPY
TORTILLA. COTIJA. CHARRED BEEF TARTARE. SALSA
MATCHA. 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

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. ARTICHOKES. 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

