

# OAKLEYS bistro

## Sharables

**ROSEMARY FRENCH BOULE** dijon butter 5.75

**SHRIMP CORNDOG "Beat Bobby Flay" Winner!**  
bistro honey mustard 2.75

**BACON WRAPPED APRICOTS** tequila-soaked apricots,  
hickory smoked bacon, jalapeño kumquat honey glaze  
12.75/6 pieces

**TULIP TREE TRILLIUM** baked to order, plum ginger  
marmalade, marcona almonds, crispy lavosh 13.75

**SMOKED SALMON BLT "DEVILED EGGS"** crispy bacon,  
mustard, dill, capers, micro arugula 10.75/3 pieces

**FOIE GRAS HONEY MOUSSE** sauterne cured, sour cherry  
jam, bingo spiced cashews, country bread 14.75

**CAULIFLOWER** calabrian chile aioli, chow mein crunch,  
scallions, pickled carrots 13.75

**TENNESSEE "EGGROLLS"** pulled pork grits, jalapeño,  
cheddar, bourbon bbq, "kale cabbage slaw" 13.75

## Starters

**SUCKLING PIG "TOSTADA"** smoked pine nuts, ancho  
peach marmalade, buttered spinach, tomatillo avocado salsa  
verde, crispy tortilla 15.75

**ARROZ CON POLLO "ARANCINI"** roasted chicken, cilantro,  
mozzarella, cotija cheese, hot fries aioli, pickled corn 13.75

**LOBSTER WAFFLE** basil roasted garlic waffle, lobster,  
zucchini sauté, mustard cream, crispy leeks, tomato jam  
16.75

**RED PEPPER HUMMUS** greek style, red wine pickled feta,  
cucumber, tomato, olive, mint tzatziki, oregano, evoo, fried  
shishito pepper, toasted pita 12.75

**PRIME RIB "DUMPLINGS"** horseradish crème fraiche,  
beefsteak caper relish, queso fresco, black garlic steak sauce  
14.75

**CRISPY BRUSSEL SPROUTS** sesame ginger dressing,  
pickled summer peppers, cilantro, cashew crunch 14.75

## Sides 8.75

ROASTED GARLIC POTATO PURÉE  
TOMATO & ASIAGO CHEESE RISOTTO  
MAC-N-GOAT CHEESE WITH PESTO  
BAKED POTATO TATER TOTS - BACON SOUR CREAM

## Soups & Salads

**BUTTERNUT SQUASH MAPLE** three squash relish, fennel  
pepper cream 8.75

**TOMATO BISQUE** warm blue cheese croutons, tomato basil  
pearl pasta relish 8.75

**BISTRO SOUP OF THE DAY** seasonal ingredients 8.75

**BRUSSEL SPROUT "CAESAR"** shaved brussels, charred red  
onion, cucumber, tomato, smoked pecans, apples, lemon  
caesar dressing 14.75

**LOCAL BEETS** red & yellow, frisée, red wine currants,  
fermented strawberries, roasted walnuts, goat cheese mousse,  
toasted garlic oat crunch 14.75

**BABY ICEBURG "WEDGE"** egg, potato sticks, gorgonzola,  
sundried tomato, pickled red onion, shaved fennel, smoked  
ranch 14.75

## Entrées

**STANLEY'S MEATLOAF** chile jam, whipped potato purée,  
broccoli, vermont white cheddar cheese, crispy vidalia onion  
28.75

**SALMON FILET** olive oil poached, lentil bacon sauté,  
cauliflower purée, charred broccolini, smoked vidalia onion  
rings, hot n' sour glaze 32.75

**BEEF SHORT RIBS** wild mushroom ragout, cheddar potato  
latke, ratatouille, artichoke gremolata, blue cheese, piquillo  
pepper coulis 35.75

**PORK PORTERHOUSE CHOP** char-grilled, andouille  
sausage corn cake, roasted peach & kohlrabi slaw, corn nut  
crumble, root beer molasses 32.75

**FETTUCINI** sunday tomato sauce, roasted garlic ricotta,  
pancetta 22.75 add chicken artichoke meatballs 7.75

**WILD MUSHROOM "PAELLA"** kale, cherry tomatoes,  
sweet corn, artichokes, mushroom rice, local egg, saffron  
tomato aioli, goat cheese, pickled ramps, root chips 25.75

**TROUT** tomato & asiago risotto, baby vegetables,  
muffaletta olive relish, creamy leek soubise 32.75

**DUCK & DUCK** duck confit, cilantro tamale waffle, poblano  
parsnip purée, apricot corn pico, strawberry molé, lime  
crema, tortilla crumble 35.75

**SWEET CORN RAVIOLI** crispy pork belly, buttered leeks,  
bok choy, local cherry tomato thai basil relish, sweet corn  
nage, hazelnut crumble 29.75