

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, bingò 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

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 fraîche,
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

FETTUCCINI 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