

# 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 12.75/6 pieces

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

**NASHVILLE CHICKEN “DEVILED EGGS”** dill pickle, mustard, toasted bread, and paprika filling, calabrian honey mustard, buttermilk fried chicken 10.75/3 pieces

**FOIE GRAS HONEY MOUSSE** sauterne cured, sour cherry jam, bingo spiced cashews, country bread 15.75

**CAULIFLOWER** honey buffalo aioli, chow mein crunch, blue cheese, scallions, pickled carrots 14.75

**TENNESSEE “EGGROLLS”** pulled pork grits, jalapeño, cheddar, bourbon bbq, “kale cabbage slaw” 14.75

## Starters

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

**STRACCIATELLA** housemade torn burrata, golden raisins mostarda, fermented fennel, burnt lemon honey, crispy kale, english sea salt, toasted naan 18.75

**PRIME RIB “DUMPLINGS”** horseradish crème fraiche, beefsteak caper relish, queso fresco, black garlic steak sauce 16.75

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

## Sides 9.00

ROASTED GARLIC POTATO PURÉE

WILD MUSHROOM 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 9.75

**STEVE’S “FRENCH ONION SOUP”** gruyere cheese and toasted garlic croutons, sherry wine, caramelized onions, chives 9.75

**BISTRO SOUP OF THE DAY** seasonal ingredients 9.75

**BRUSSELS 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 plums, roasted walnuts, goat cheese mousse, toasted garlic oat crunch, lavosh 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, yukon gold potato purée, crispy dill potatoes, marinated cucumber, broccolini, mustard cream, smoked onion rings 34.75

**BEEF BRISKET** wild mushroom ragout, cheddar potato latke, ratatouille, artichoke gremolata, blue cheese, miso tomato ketchup 36.75

**AMISH CHICKEN** black bean lime purée, ratatouille, sweet corn relish, street corn arancini, poblano crema 34.75

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

**SWEET PEPPER ” PAELLA”** kale, cherry tomatoes, sweet corn, artichokes, roasted sweet pepper rice, local egg, saffron tomato aioli, goat cheese, pickled ramps, root chips 26.75

**SCALLOPS** oxtail marmalade, wild mushroom risotto, baby vegetables, sundried tomato agrodolce, toasted almonds, cauliflower purée 38.75

**DUCK & DUCK** duck confit, ramp kimchi waffle, sweet potato vanilla purée, rhubarb fennel pico, rhubarb ginger gastrique, lime crema, corn crumble 39.75

**OAKLEYS** bistro