

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

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 PICCATA lemon caper aioli, pine nuts, parsley, pickled carrots, parmesan crisp 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, golden raisins mostarda, fermented fennel, burnt lemon honey, crispy kale, sea salt, roasted almonds, toasted naan 18.75

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

CRISPY BRUSSELS SPROUTS housemade plum ginger teriyaki glaze, chili crunch, crispy lo mein noodles, cilantro 14.75

Sides 9.00

ROASTED GARLIC POTATO PURÉE

BUTTERNUT SAGE 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 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 strawberries, 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, butternut squash purée, crispy rosemary potatoes, marinated cucumber, broccolini, local cider & sorghum glaze, smoked onion rings 34.75

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

SMOKED PORK CHOP fregola & herb risotto, charred pineapple relish, goat cheese, charred broccolini, gochujang honey vinegar glaze 34.75

FETTUCCHINI sunday tomato sauce, roasted garlic ricotta, pancetta 22.75 add chicken artichoke meatballs 8.75

WILD MUSHROOM ” PAELLA” kale, cherry tomatoes, artichokes, wild mushroom rice, local egg, saffron tomato aioli, goat cheese, pickled shallots, root chips 27.75

TROUT hokkaido squash risotto, green apple pico de gallo, baby vegetables, sundried tomato agrodolce, toasted almonds, cauliflower purée 38.75

DUCK & DUCK duck confit, takoyaki pancake, pumpkin seed squash relish, apple parsnip purée, butternut sage gastrique 39.75

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