

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

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, bingol 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

RED PEPPER HUMMUS greek style, red wine pickled feta, cucumber, tomato, olive, mint tzatziki, oregano, evoo, fried shishito pepper, toasted pita 13.75

PRIME RIB “DUMPLINGS” horseradish crème fraîche, 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
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 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, lentil bacon sauté, butternut squash purée, charred broccolini, smoked vidalia onion rings, hot n’ sour glaze 34.75

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

PORK PORTERHOUSE smoked paprika rub, char-grilled, green curry acorn squash mash, caramelized cabbage, local carrots, pumpkin seed gremolata, apple purée 34.75

FETTUCCHINI 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 26.75

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

DUCK & DUCK duck confit, cilantro tamale waffle, sweet potato vanilla purée, red grape pico, cherry balsamic coulis, lime crema, tortilla crumble 39.75

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