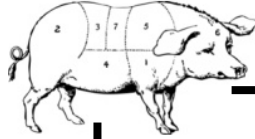


# OAKLEYS bistro

## spring menu



### SMALL PLATES

#### Rosemary French Boule

roasted garlic brandy purée 4.75 each

#### Shrimp Corndog

bistro honey mustard 2.75 each

#### Bacon Wrapped Apricots

tequila soaked apricots, hickory smoked bacon, jalapeño kumquat honey glaze 8.75/6 pieces

#### Tulip Tree Trillium Cheese

baked to order – plum ginger rosemary jam, marcona almonds, crispy lavosh 9.75

#### Deviled Eggs “Taqueria Style”

cilantro tamale filling, chipotle lime chicken, raw salsa verde, tortilla crisp  
5.75 /3 pieces

#### Foie Gras Mousse

sauterne cured, sour cherry jam, bingo spiced cashews, country bread 9.75 each

#### Olives

gin & mediterranean spiced, pickled garlic, orange rind, spring herbs 4.75

#### Duck Fat “Fried” Almonds

mesquite salt, fennel pepper, rosemary 3.75

#### Buffalo Cauliflower

creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 7.25

### MEDIUM PLATES

#### Suckling Pig

olive oil cornbread, morel mushroom conserva, rhubarb chutney, toasted hazelnuts, melted leeks, pommery aioli  
13.75

#### Sea Scallops

spring asparagus, white asparagus pesto, parmesan reggiano custard, parmesan cracker, tomato fondue  
14.75

#### Lobster Waffle

basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam 13.75

#### Tennessee “Eggrolls”

pulled pork, grits, jalapeño, cheddar, bourbon bbq “kale slaw” 9.75

#### Country Style Charcuterie

grilled potato salad, pickled vegetables, bacon mustard, red onion marmalade, lavosh toast 10.75

#### Roasted Garlic Hummus

greek style, red wine pickled feta, cucumber, tomato olive, mint tzatziki, oregano evoo, fried shishito pepper, toasted pita 9.75

#### Spring Potato Gnocchi & Pork Belly

thyme cream, morel mushrooms, spring peas, bread & butter pickled ramps, green almonds, dehydrated vidalia onion 14.75