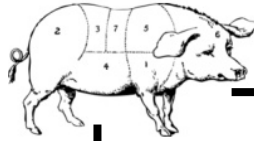


OAKLEYS bistro

fall menu



STARTERS

"Everything" Crusted French Boule

roasted garlic butter 4.75 each

Shrimp Corndog

"Beat Bobby Flay" winner!

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

Buffalo Cauliflower

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

Tennessee "Eggrolls"

pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw" 9.75

Artichoke Pimiento Spread

pickled pimiento peppers, roasted artichokes, pork chicharrones, micro cilantro 8.75

Suckling Pig

walnut olive oil cake, melted spinach, smoked granny smith applesauce, butternut purée, maytag blue cheese
13.75

Sea Scallops

red pepper romesco, macadamia nut quinoa, heart of palm relish, pickled plums 15.75

Lobster Waffle

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

Pork Belly

pineapple hoisin, charred broccoli slaw, ginger couscous pear guajillo chile relish 14.75

Tuna Niçoise

caper egg sauce, French beans, olive tapenade, heirloom tomatoes, petit potatoes 13.75

Roasted Garlic Hummus

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

Potato Gnocchi "Reuben"

housemade sauerkraut, toasted caraway and scallion cream, swiss cracker, rye crumbs, 1000 island sauce
13.75