

OAKLEYS bistro

SHARABLES

ROSEMARY FRENCH BOULE
ENGLISH SEA SALT. BEEF FAT CANDLE. 6.75

SHRIMP CORNDOG “Beat Bobby Flay” Winner!
BISTRO HONEY MUSTARD. 3.25

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

MARYLAND “CRAB CAKE” DEVILED EGGS
LEMON. OLD BAY. CELERY. CHILI OIL. LUMP CRABMEAT
SALAD 13.75/3 PIECES

FOIE GRAS HONEY MOUSSE
SAUTERNE CURED. PLUM GINGER JAM. BINGO SPICED
CASHEWS. COUNTRY BREAD. 16.75

CAULIFLOWER “BUFFALO STYLE”
HOT SAUCE AIOLI. SHAVED CELERY. BLUE CHEESE
MOUSSE. PINE NUTS. PICKLED CARROTS. 15.75

TENNESSEE “EGGROLLS”
PULLED PORK GRITS. JALAPEÑO. CHEDDAR. BOURBON
BBQ. KALE CABBAGE SLAW. 16.75

STARTERS

LOBSTER WAFFLE
BASIL ROASTED GARLIC WAFFLE. LOBSTER. ZUCCHINI
SAUTÉ. MUSTARD CREAM. CRISPY LEEKS. TOMATO JAM.
18.75

CRISPY FRIED BURRATA
DRIED CHERRIES. GOLDEN RAISINS MOSTARDA.
FERMENTED FENNEL. BURNT LEMON HONEY. CRISPY
KALE. SEA SALT. SUNFLOWER SEEDS. TOASTED NAAN.
18.75

PRIME RIB “DUMPLINGS”
HORSERADISH CRÈME FRAICHE. BEEFSTEAK CAPER RELISH
QUESO FRESCO. BLACK GARLIC STEAK SAUCE. 17.75

CRISPY BRUSSELS SPROUTS
DAN DAN SAUCE. CRISPY LO MEIN NOODLES. PARMESAN.
PICKLED SHALLOTS. 15.75

SIDES 9.75

ROASTED GARLIC POTATO PURÉE
BEER CHEDDAR 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. 10.75

STEVE’S “FRENCH ONION SOUP”
GRUYERE CHEESE. TOASTED GARLIC CROUTON. SHERRY
WINE. CARAMELIZED ONIONS. CHIVES. 10.75

BISTRO SOUP OF THE DAY
SEASONAL INGREDIENTS. 10.75

FALL GREENS
CRISPY BACON. CHARRED ONION. APPLES. ROASTED
SQUASH. GRILLED ASPARAGUS. FENNEL. CUCUMBER.
LEMON POPPYSEED DRESSING. SMOKED PECANS. 15.75

LOCAL BEETS
RED & YELLOW BEETS. FRISÉE. RED WINE CURRANTS.
FERMENTED STRAWBERRIES. ROASTED WALNUTS. GOAT
CHEESE MOUSSE. TOASTED GARLIC OAT CRUNCH.
LAVOSH. 16.75

ITALIAN CHOPPED SALAD
FREGOLA. ROASTED PEPPERS. TOMATO. DATES.
CHICKPEAS. GORGONZOLA. CRISPY PROSCIUTTO.
POTATO STRAW. RED WINE VINAIGRETTE. 14.75

ENTRÉES

STANLEY’S MEATLOAF
CHILE JAM. WHIPPED POTATO. BROCCOLI. VERMONT
WHITE CHEDDAR. CRISPY VIDALIA ONION. 28.75

SALMON FILET
OLIVE OIL POACHED. COCONUT LIME SCALLION RICE.
MANGO CASHEW SALSA. BABY BOK CHOY. CHILI
CRUNCH SLAW. SHIITAKE MUSHROOM RANGOON.PAD
THAI GLAZE. 39.75

ITALIAN BEEF “MANHATTAN”
BRAISED & GRILLED SHORT RIB. TOASTED PROVOLONE
BRIOCHE. POTATO PURÉE. CHARRED BROCCOLINI. BABY
CARROT. HOUSEMADE CAULIFLOWER GIARDINIERA.
BEEF SANDWICH GRAVY. 42.75

INDIANA CHICKEN PARMESAN SCHNITZEL
BUTTERNUT SQUASH MISO PURÉE. SPINACH. WILD
MUSHROOM RAGOUT. HARICOT VERT. APPLE THYME
AGRODOLCE. BLACK PEPPER SPAETZLE. LOCAL CIDER
GASTRIQUE. 38.75

FETTUCCINI
SUNDAY TOMATO SAUCE. ROASTED GARLIC RICOTTA.
PANCETTA. 24.75
ADD CHICKEN ARTICHOKE MEATBALLS. 9.75

WILD MUSHROOM ” PAELLA”
KALE. TOMATOES. DELICATA SQUASH. ARTICHOKE.
WILD MUSHROOM RICE. LOCAL EGG. SAFFRON TOMATO
AIOLI. GOAT CHEESE. PICKLED SHALLOTS. ROOT CHIPS.
28.75

RAINBOW TROUT
BEER CHEDDAR RISOTTO TOWER. BABY VEGETABLES.
PRETZEL STREUSEL. BLUEBERRY PICO DE GALLO.
PEPPERCORN & ROASTED GARLIC AOLI. 39.75

DUCK & DUCK
MAPLE LEAF FARM BREAST. LEG CONFIT. SWEET CORN
SOUFFLÉ. PICKLED BLACKBERRIES. CORN RELISH. SWEET
POTATO PUREÉ. BLACKBERRY GASTRIQUE. 44.75

LATE SUMMER RIGATONI
SWEET CORN. CHARRED SCALLION. SUNDRIED TOMATO.
CHARRED ZUCCHINI PISTOU. CRISPY GUANCIALE.
FOCACCIA CRUMBS. SWEET CORN MISO CREAM. 29.75