

# Main Dishes

## *Fish and Grits* \$32

Nashville Hot Carolina Catfish | Monterey Jack and Manchego Grits | Red Pepper Gravy | Sugar Cured Bacon | Pickled Shallots

## *Maryland Style Lump Crabcakes* \$36

Lump Blue Crab | Lemon and Garlic Chive Remoulade | Shaved Brussel Sprout Slaw

## *Australian Lamb Loin* \$44

Grass Fed Lamb Loin | Fresh Rosemary | Porcini Demi-Glace | Redskin Mashed Potatoes | Crispy Honey Brussel Sprouts

## *Pan Seared Scallops* MP

Wild Mushroom-Truffle Risotto | Baby Spinach | Preserved Tomatoes | Toasted Pumpkin Seed | Outer Banks Scallops

## *Double Cut Pork Chop* \$38

12oz Bone-in Duroc Chop | Caramelized Onion & Bourbon Jam | Braised Local Cabbage | Mashed Cinnamon Sweet Potatoes

## *Herb Crusted Domestic Quail* \$36

Texas Quail | Fresh Herb Crust | Wild Mushroom Velouté | Wilted Baby Spinach | Garlic and Tomato Basmati Rice

## *Chef's Catch of the Week* MP

Selections of fish from around the world! Ask your server for details.

## *45 Day Aged Prime Certified Angus Beef Steaks*

WE ONLY SERVE THE TOP 3% OF ANGUS BEEF IN THE COUNTRY AND AGED IN-HOUSE FOR MAXIMUM FLAVOR AND TENDERNESS.

### *7oz. Steakhouse Filet Mignon* \$48

Char-grilled | Waffle cut Skin-on Fries | Broccoli Almondine | House Steak Sauce

### *7oz. Steak Verdigris* \$51

Pan Seared Filet | Truffle-Tarragon & Cognac Bearnaise | Crispy Honey Brussel Sprouts | Redskin Mashed Potatoes

## *Signature Prime Certified Angus Beef Ribeye* MP

14oz. House Cut | Choice of Two Sides | Verdigris Signature Compound Butter

## *Steak Add-Ons*

Truffle or Compound Butter +5 | Shrimp +10 | Scallops +12 | Oscar (crab, asparagus, hollandaise) +12

## *Salads* \$12

MAKE ANY SALAD A STARTER SIZE FOR \$6.... ADD CHICKEN +6, SHRIMP +8, AHI TUNA +12 OR ANGUS FILET +12

### *Verdigris Wedge*

Crisp Iceberg Wedge | Roquefort Bleu Cheese Dressing | Bacon Crumbles | Spiced Tomatoes

### *Classic Caesar*

Romaine hearts | Texas Toast Croutons | Shaved Parmesan | Anchovy Filets

### *House*

Local Lettuce Mix | Cherry Tomatoes | Cucumbers | Buttermilk Ranch | Garlic Croutons

## *Sides for Two* \$12

Garlic Mashed Redskin Potatoes | Asiago Stuffed Gnocchi | Wilted Baby Spinach | Broccoli Almondine | Crispy Honey Glazed Brussel Sprouts | Braised Local Cabbage | Cinnamon-Brown Sugar Mashed Sweet Potatoes | Waffle Cut Skin-on French Fries | Roasted Garlic-Tomato Basmati Rice

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.\*\*

VERDIGRIS RESTAURANT AT OXFORD OAKS DISTILLERY • 127 COLLEGE ST. OXFORD, NC • 919.679.1002 WWW.VERDIGRISNC.COM