

Main Dishes

Frog Legs and Grits 34

Southern Fried Frog Legs | Asadero and Oaxaca Grits | Creole Gravy |
Smoked Pork Belly | Pickled Red Onion

Maryland Style Lump Crabcakes 40

Jumbo Lump Crab | New Orleans Creole Remoulade | Kohlrabi and Dill
Slaw | Charred Lemon

Seared Petit Duck Breast 38

Cage-Free Rohan Duck | Porcini and Truffle Demi-Glace | Honey
Glazed Brussels Sprouts | Mediterranean Basmati Rice

Pan Seared Scallops MP

Fire Roasted Red Pepper Risotto | Winter Black Truffle | Crispy Onions
| Blistered Broccolini | Aged Pecorino

Double Cut Pork Chop 42

12oz Bone-in Duroc Chop | Apple and Bourbon Bacon Jam |
Cinnamon-Maple Sweet Potatoes | Braised Collard Greens

Chef's Catch of the Week MP

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

Grilled Wapiti Elk Chop 55

Frenched Elk Chop | Garlic Herb Compound Butter | Parmesan and Peppercorn Red Potato Mash | Blistered Broccolini

45 Day Aged Prime Angus Beef Steaks

We only serve Prime Braveheart Angus Beef. Aged in-house to 45 days for maximum flavor and tenderness.

7oz Steakhouse Filet Mignon MP

Char-grilled Filet | Truffle-Parm Straight Cut Fries | Blistered Broccolini
| House Steak Sauce

7oz. Steak Verdigris MP

Pan Seared Filet | Truffle-Tarragon & Cognac Bernaise | Honey Glazed
Brussels Sprouts | Parmesan and Peppercorn Mashed Red Potato

👑 Signature Prime Angus Ribeye MP

16oz. House Cut | Choice of Two Sides | Verdigris Signature Compound Butter

Steak Add-Ons

Truffle or Verdigris Butter +6 | Shrimp +10 | Scallops +MP | Frog Legs +12 | Oscar +14

Salads

Make any salad a starter size for \$6.... Add Chicken +6, Shrimp +10, Ahi Tuna +12 or Angus Filet +14

Verdigris Wedge 12

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

Classic Caesar 12

Artisan Romaine Hearts | Charred Crouton |
House Caesar Dressing | Fresh Grated
Pecorino | White Anchovy Filets

House 12

Spring Mix | Cherry Tomatoes | English
Cucumbers | House Buttermilk Ranch |
Croutons

Sides for Two 12

Braised Collard Greens | Blistered Broccolini | Honey Glazed Brussel Sprouts | Parmesan-Peppercorn Mashed Red Potatoes | Truffle-Parmesan
Straight Cut Fries | Cinnamon-Maple Mashed Sweet Potato | Mediterranean Rice Pilaf | Kohlrabi and Dill Slaw

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. Verdigris Restaurant at Oxford Oaks Distillery •

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