

Main Dishes

Fish and Grits 32

Nashville Hot Carolina Catfish | Fontina, Gruyere and Gouda Grits | Hatch Chile Gravy | Pork Belly | Pickled Shallots

Maryland Style Lump Crabcakes 38
Lump Blue Crab | Lemon and Garlic Confit Remoulade | Local Red Potato Salad

Airline Chicken Breast 32

Harvest Land Farms Chicken | Fresh Herb Jus | Sautéed Haricot Verts | Cilantro-Lime Jasmine Rice

Pan Seared Scallops MP

Lemon and Sweet Pea Risotto | Blistered Heirloom Tomato | Fire Roasted Red Pepper Romesco

Double Cut Pork Chop 38

12oz Bone-in Duroc Chop | Blackberry Bourbon Jam | Dijon-Chive Yukon Golds | Honey Glazed Brussels Sprouts

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 49

Char-grilled Filet | Red Skin Potato Wedges | Pecorino Asparagus | House Steak Sauce

7oz. Steak Verdigris 53

Pan Seared Filet | Truffle-Tarragon & Cognac Bearnaise | Sautéed Haricot Verts | Dijon-Chive Yukon Golds

Signature Prime Certified Angus Beef Ribeye MP

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

Steak Add-Ons

Truffle or Verdigris Butter +6 / Shrimp +10 / Scallops +MP / Oscar (crab, asparagus, hollandaise) +14

Salads

Make any salad a starter size for \$6.... Add Chicken +6, Shrimp +8, Ahi Tuna +12 or Angus Filet +12

Verdigris Wedge 12

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

Classic Caesar 12

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

House 12

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

Sides for Two 12

Sautéed Haricot Verts | Pecorino Asparagus | Honey Glazed Brussel Sprouts | Dijon-Chive Yukon Gold Mashed Potato | Red-Skin Potato Wedges | Cilantro-Lime Rice | Local Red Potato Salad

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