

Main Dishes

Shrimp and Grits 32

Harissa Spiced Shrimp | Gouda and Raclette Grits | Fire Roasted Corn Gravy | Sugar Cured Lardons | Fresh Lime Zest

Maryland Style Lump Crabcakes 40

Jumbo Lump Crab | New Orleans Creole Remoulade | Broccoli and Rotini Salad | Charred Lemon

"Chicken Fried" Chicken Breast 32

Pickle Brined Chicken Breast | Tarragon Sawmill Gravy | Sautéed Haricot Verts | Garlic Herb Mash

Pan Seared Scallops MP

Aged Parmesan and Lemon Risotto | Shallot and Chive Butter | Grilled Zucchini | Crispy Carrot Straws

Double Cut Pork Chop 42

12oz Bone-in Duroc Chop | Bourbon and Grilled Peach Jam | Grilled Local Zucchini | Tomato Confit and Thyme Basmati Rice

Chef's Catch of the Week MP

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

Grass-Fed Bison Chopped Steak 40

Free-Range Ground Bison | Caramelized Sweet Onion | Bone Marrow Gravy | Garlic Herb Mash | Sautéed Haricot Verts

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 | Steak Cut Wedges | Grilled Zucchini | House Steak Sauce

7oz. Steak Verdigris MP

Pan Seared Filet | Truffle-Tarragon & Cognac Bernaise | Honey Glazed Brussels Sprouts | Garlic Herb Yukon Mash

Aged Prime Angus Ribeye MP

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

Steak Add-Ons

Sautéed Onions and Mushrooms +5 / Truffle or Verdigris Butter +8 / Shrimp +10 / Scallops +MP / Oscar +14

Salads

MAKE ANY SALAD A STARTER SIZE FOR \$6.... ADD CHICKEN +6, SHRIMP +10, AHI TUNA +12, ANGUS FILET +14, SCALLOPS MP

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

Honey Glazed Brussel Sprouts | Grilled Local Zucchini | Sautéed Haricot Verts | Broccoli and Rotini Salad | Garlic Herb Yukon Mash | Steak Cut Potato Wedges | Tomato Confit and Thyme Basmati Rice | Truffle White Cheddar Mac and Cheese

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 STREET OXFORD, NC - 919.679.1002 ** A 20% SERVICE GRATUITY WILL BE ADDED TO ALL DINING PARTIES OF SIX (6) OR MORE**. ALL PRICES REFLECT A 4% CASH DISCOUNT