

BRUNCH

SERVED SUNDAYS 11AM - 3PM

Deviled Egg Plate

six halves, either all one kind or a mixed set of two each **12**

Bacon & Bleu

Hickory smoked bacon |
Roquefort bleu cheese

Classic

Snipped chives |
Savory Southern style filling

Truffled

Winter black truffle |
Smoked maldon | 24K gold dust

🔥 “Oxford Hot” Chicken & Waffles

Hand-breaded chicken breast strips | Bourbon maple syrup | Belgian waffle | Buttermilk scallion ranch **18**

Bananas Foster French Toast

Caramelized bananas | Brioche French toast | Hazelnut cocoa spread | Crème fraîche **16**

Verdigris Signature Shrimp & Grits

Sautéed Cajun shrimp | Sweet onion gravy | Three cheese stone-ground grits | Crispy prosciutto | Shaved pecorino romano **24**

The Oaks Biscuits & Gravy

Fresh buttermilk biscuits | Sausage sawmill gravy | Local honey drizzle **14**

Oscar Style Crabcake Biscuit

Fresh buttermilk biscuit | Maryland style crabcake | Shaved asparagus | Lemon hollandaise | Cheddar egg scramble **20**

Farmers Breakfast Bowl

Burbank home fries | Sweet vidalia onions | Cheddar egg scramble | Hickory smoked bacon | Fresh sausage crumble **18**

Avocado BLT

Hass avocado spread | Brioche toast | Arcadian lettuce blend | Local sliced tomato | Duke's mayo | Handcut potato wedges **15**

Classic Steak & Eggs

Sliced filet mignon | Two eggs over-easy | Burbank home fries | Buttermilk biscuit **28**

BRUNCH DRINKS

Mimosa 8

Mimosa Pitcher 32

Blueberry Mojito 10

Irish Coffee 9

Bloody Mary 10

Spiked Vanilla Latte 9

ADD-ONS

all add-ons are +5 unless otherwise noted

Hickory Smoked Bacon

Three Cheese Stone-Ground Grits

Belgian Waffle

Homefries

Two Eggs

Sausage Gravy

Biscuit or Brioche Toast 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VERDIGRIS RESTAURANT AT OXFORD OAKS DISTILLERY

127 College Street, Oxford, North Carolina

  @OxfordOaksDistillery

MENU DESIGN BY WILKINSON CREATIVE CO.