

GRAZE

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

Calamari

Flash-fried | Blistered shishito peppers | Nước chấm 15

Housemade Dips

served in a crock with bread for dipping

Spinach Artichoke

Wilted spinach | Artichoke
hearts | Aged Parmesan 14

Rotisserie Buffalo Chicken

Three cheese blend |
Whole roasted chicken 14

Baked Crab

Lump crab meat | Cheddar |
Manchego | Lemon zest 18

Charcuterie

served on custom wood plank boards hewn from Oxford Oaks reclaimed timbers

Marinated olives | Tangy pickles | Crostinis | Specialty cheeses | Assorted cured meats 24

Ahi Tuna

Sesame seed crust | Ginger aioli 18

🔥 Japanese spice | Ponzu | Soy chili crunch 18

Oysters on the Half Shell

Fresh oysters | Champagne mignonette | Housemade cocktail sauce

Market Price

Soup Du Jour

Seasonally rotating soup or bisque 9

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.