

Crimson Oak



RESTAURANT & PUB

## DINNER MENU

*“I wonder if the Crimson Oaks will ever look so fine, burn with such inward fire, and toned with such an envelope of ashen gray as those we used to see at Vernon. Somehow the things at Vernon seem to be the standard by which things are judged.”*

- Artist, T. C. Steele 1895

[www.CrimsonOak-rp.com](http://www.CrimsonOak-rp.com) | 812-352-6969

Executive Chef: NASH FREDERICK

Proprietors: ELIZABETH MANNING RILEY & TROY RILEY

Sister company to Stream Cliff Farm Restaurant

## from the **BEGINNING**

### **CAMPFIRE WINGS**

Jumbo chicken wings rubbed in a special blend of spices then slowly smoked for an added punch of flavor. Tossed in a sauce of your choice. Half Order 10 • Full Order 19

Sauces: Mild Buffalo • Hot Buffalo • Sorghum-Orange  
Coca-Cola Black Garlic • Jamaican Dry Rub  
Smokey Tajin Dry Rub • Cherry Guajillo Glaze

### **BEER CHEESE BRULEE**

White cheddar beer cheese, finished with herbed goat cheese and baked until golden and bubbling. Served with cotija dusted pretzels. 14

### **SMOKED SALMON CROQUETTES**

Our signature house smoked salmon, lovingly seasoned with fresh herbs, garlic and capers, brought together into two golden pan seared croquettes. (Think Mom's salmon patties with an elegant twist!) Served with our spicy remoulade. 15

### **BREWTINE**

A bed of pomme frites with pork belly, applewood smoked bacon, white cheddar cheese curds and ladled with our signature beer cheese. 12

### **SHRIMP & ZUCCHINI FRITTERS**

Shredded zucchini and fresh tiger shrimp brought together in a spicy tempura batter. Fried until golden and served with remoulade for dipping. 12

### **HOT BROWN EMPANADAS**

Tender dumpling dough filled with roasted turkey, applewood smoked bacon, baby Swiss and tomatoes. Mornay and tomato chutney accompany. 14

### **RAVIOLI FRITTO**

Jumbo cheese ravioli deep fried until golden and crispy. Served in a tomato, butter sauce with burrata and parmigiano reggiano. 13

## from the **GARDEN**

Add Chargrilled Chicken Breast 5 • Smoked Salmon 7 • Fire Charred Jumbo Shrimp 7

### **THE PUBLIC HOUSE**

Spring mix lettuces arranged with applewood smoked bacon, hard boiled egg, cherry tomato, English cucumber, and aged cheddar. 12

### **POMEGRANATE CITRUS**

A bed of baby spinach, marinated citrus, shaved shallot, pomegranate arils, parmigiano reggiano and drizzled with a pomegranate citrus vinaigrette. 13



### **CAESAR OF THE SOUTH**

Chargrilled baby romaine, with candied bacon, shaved cotija, smokey bacon Caesar dressing and bacon fat croutons. 12

### **BLEU, PEAR AND WALNUT**

A blend of spring mix lettuces accompanied by crumbled Gorgonzola, hand sliced pears, candied walnuts and red onions. Served with blue cheese dressing. 13

#### **Made in House Salad Dressings:**




Ranch • Blue Cheese • Roasted Red Pepper Russian • Creamy Bacon Caesar • Roasted Shallot Vinaigrette   
Pomegranate Citrus Vinaigrette  • Yogurt Curry Dressing

### **COUNTRY GIRL GRAIN BOWL**

A bed of quinoa arranged with smoked salmon, hardboiled egg, English cucumber, cherry tomato, and chow chow. 15

### **BUDDHA IN THE HIMALAYAS**

An Eastern inspired Buddha bowl. A blend of wild rice adorned with spiced heirloom carrots, curried cauliflower, roasted chick peas and delicate squash. Finished with a yogurt curry dressing. 14

 = Vegan Items  = Vegetarian Items  = Gluten Free Items

# ENTREES

## MADISON AVENUE STRIP

Espresso blackened New York strip finished with a smokey bacon bleu butter. Herbed goat cheese mashed potatoes and toasted garlic broccolini accompany. 45

## SODA POP CHOP

Locally raised French style pork chop chargrilled and finished with a cherry soda and guajillo chili glaze, garnished with a sour cherry relish and served with aged cheddar cheese grits and toasted garlic broccolini. 29

*\*Due to the brining process the pork chop undergoes, it may develop a pink hue. The pork chop is fully cooked to a safe internal temperature.*

## SWEET TEA SHRIMP AND GRITS

Fire charred jumbo shrimp over aged cheddar cheese grits, ladled with a sauce of sweet tea, San marzano tomatoes, pork belly and spices. 25

## WINDING WATERS FISH AND CHIPS

Saltine cracker breaded catfish shanks fried until crisp and golden. Served on a bed of rosemary cotija pommes frites. Jicama apple slaw and remoulade accompany. 18

## FILET DI MARE

8 ounce chargrilled beef tenderloin filet served over a bed of Parmigiano herb risotto and finished with lobster butter. Toasted garlic broccolini accompanies. 43

## GRILLED FILET MIGNON

Fire grilled center cut beef tenderloin, finished with a savory gorgonzola crema and served over herbed goat cheese mashed potatoes. Your choice of maple butter green beans or toasted garlic broccolini accompany. 42

## PORKY'S SKILLET

Our signature Mac & Cheese filled generously with hickory smoked pulled pork, shoe peg corn and scallions. Drizzled with sorghum BBQ sauce and garnished with tobacco onions. 23

## CRIMSON'S HOT BROWN

An open face sandwich on grilled sourdough bread with roasted turkey, mornay, candied bacon, heirloom tomato chutney and aged cheddar. Hand-cut pommes frites accompany. 18

# HAND ROLLED PASTA

All pasta dishes served with crusty bread.

## LOBSTER RAVIOLI ALA DIABLA

Spinach ravioli filled with Maine lobster, fresh herbs and a blend of fontina, ricotta and parmigiano reggiano cheeses; enrobed in a spicy diablo sauce and finished in the oven with fontina cheese until golden and bubbly. 35

## TORTELLINI ORTAGGIO

Hand pinched tortellini filled with a blend of ricotta, pecorino and fontina cheese, finished in a brown butter and sage sauce with roasted delicate squash, caramelized oyster mushrooms, spiced cauliflower, pistachios and baby spinach. 24

## SMOKED SALMON CARBONARA

Hand rolled tagliatelle pasta enrobed in a lemon herb butter sauce with smoked salmon, bacon, English peas, new potatoes and pearl onions. 26

## SHRIMP CREOLE FARFALLE

Classic Italian with a Southern flare; Farfalle pasta brought together with fire grilled shrimp, andouille sausage, sundried tomatoes and baby spinach in a piquant creole sauce. Finished with fresh basil and parmigiano reggiano. 28

## SOUTHERN SALTIMBOCCA

A southern inspiration of an Italian classic. Thinly pounded chicken breast rolled "roulade" style and filled with country ham, and herbed goat cheese. Finished with an apricot and wheat ale demi glace, served over herbed pappardelle. Maple butter green beans accompany. 24

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# SANDWICHES

All sandwiches served with hand-cut pommes frites.

**THE FIRE BIRD** Nashville's style hot chicken on brioche bun with our jicama apple slaw and sliced pickle. 15

## BLAZIN TEXAN

House smoked pulled pork, hickory smoked ham and Swiss, grilled on cheddar jalapeno bread with pepper jam and sweet hot mustard 16

## SHADY SIDE OF THE GARDEN

A completely vegan burger of quinoa, black bean, and kale topped with tomato chutney and arugula. 14

## THE HB BURGER

Our *Certified Black Angus*® burger glazed with a tangy Henry Bains sauce, blue cheese, pepper bacon and crispy fried tobacco onions. 16

## HOUSE BURGER

Our *Certified Black Angus*® burger patty of sirloin, brisket and chuck on a brioche bun served deluxe. 14  
 Add Applewood Smoked Bacon +3  
 Add American, Gruyere, Swiss, Cheddar, Blue +1 Our Signature Beer Cheese +2 • Add Avocado +2

## WHOA, MOMMA!

A play on the umami flavor profile. Our house burger with a blend of wild mushrooms, gruyere cheese, and a black garlic soy aioli. 16

## THE PIG, THE FIG & THE GOAT

House burger with fig and bacon marmalade pork belly and herbed goat cheese. 16

## SIDES

4 each

**POMME FRITES**

**HERB & GOAT CHEESE MASHED POTATOES**

**SWEET CORN GRIT CAKES**

**MAPLE BUTTER GREEN BEANS**

**TOASTED GARLIC BROCCOLINI**

**MAC N CHEESE 6**



## for the LITTLES

For children 12 & under only • Your choice 8  
 All little meals come with a choice of fries or apple sauce • Main sides may be substituted +2

**BABY BURGER WITH CHEESE**

**GRILLED CHEESE SANDWICH**

**WINNER WINNER CHICKEN DINNER**

**GRILLED PB&J** Strawberry or Grape Jam

## at the FINISH

**CRIMSON VELVET CAKE 9**

**LOVE ME WITH CHOCOLATE 9**

**BLACKBERRY COBBLER A LA MODE 8**

**LEMON PISTACHIO RICOTTA CHEESECAKE 11**

**ASK ABOUT OUR SPECIAL DESSERT!**

# BEVERAGES

**FRESHLY BREWED ICED TEA:** Sweet and Unsweetened 3 • **COFFEE** 3 • **HOT TEA** 3 • **COKE COLA**  
**DIET COKE** • **SPRITE** • **BARQ'S ROOT BEER** • **MELLO YELLO** • **GINGER ALE** • **MR. PIBB** • **PINK LEMONADE** 3

Ask your server for our Specialty Cocktail, Beer & Wine Menu

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