

Crimson Oak



RESTAURANT & PUB

LUNCH 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 | 812-352-6969

Executive Chef: NASH FREDERICK

Proprietors: ELIZABETH MANNING RILEY & TROY RILEY

Sister company to Stream Cliff Farm Restaurant

from the **BEGINNING**

CAMPFIRE HOT 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

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

BREWTIME

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

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

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

SANDWICHES

All sandwiches served with hand-cut pommes frites.

CRIMSON'S HOT BROWN

An open face sandwich on grilled sourdough with roasted turkey, mornay, candied bacon, heirloom tomato chutney and aged cheddar. 15

BLAZING TEXAN

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

THE FIRE BIRD

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

MAIN STREET B.L.T

Black-peppered bacon, crisp arugula, and tomato chutney are stacked between two hearty slices of char-grilled sourdough bread liberally schmearred with a sorghum-maple aioli. 13

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

BURGERS

All burgers served with hand-cut pommes frites.

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

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

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

SHADY SIDE OF THE GARDEN

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

THE PIG THE FIG AND THE GOAT

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

LUNCH COMBOS

PICK ANY 2 OF THE FOLLOWING:

Half of the following sandwiches: Main Street BLT, Blazing Texan, Crimson's Hot Brown or Cup of Soup or Half Salad or Half Grain Bowl. 13

 = Vegan Items  = Vegetarian Items

SIDES

4 each

POMME FRITES

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
WINNER WINNER CHICKEN DINNER
GRILLED CHEESE SANDWICH
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

 = Vegan Items  = Vegetarian Items