

# Bradford House

## HORS D'OEUVRES

|   |      |   |      |
|---|------|---|------|
| <b>BREAD &amp; BUTTER</b> VG  | \$4  | <b>SOUP DU JOUR</b>   | \$6  |
| <i>Twisted Tree sourdough, house-whipped molasses butter</i>  |      | <b>"CAESAR SALAD"</b>   | \$10 |
| <b>MARINATED OLIVES</b> VEG/GF  | \$8  | <i>roasted cabbage, anchovy cream sauce, Honey Bee Goat cheese, crispy bits, herbs</i>              |      |
| <b>ROASTED NUTS</b> GF  | \$6  | <b>GARDEN GREENS SALAD</b> VG/GF  | \$10 |
| <b>CHARCUTERIE BOARD</b> \$24 (FOR 2-3) \$28 (FOR 3-4)  |      | <i>garden greens, shaved vegetables, green gooseberry vinaigrette, pistachio dukkah, lime spice</i> |      |
| <i>selection of two meats, selection of three cheeses, house-made accoutrements, house-made seasonal jam, spicy mustard</i> |      | <b>MUSHROOM HAND PIE</b>  | \$14 |
| <b>STEAK TARTARE*</b>   | \$16 | <i>house-made pastry crust, mushroom conserva, onion chutney, truffle gouda cheese sauce</i>        |      |
| <i>minced tenderloin, mushroom conserva, egg yolk sauce, pickled red onion, urfa biber oil, chives</i>                      |      |   |      |

## PASTAS

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|---|------|
| <b>"CACIO E PEPE"</b> VG  | \$16 |
| <i>Della Terra bucatini, aromatic pepper blend, Honey Bee Goat cheese, egg yolk sauce</i>             |      |
| <b>SMOKED SHORT RIB RAGU</b>  | \$24 |
| <i>Della Terra Creste Di Gallo, black garlic gremolata, Honey Bee Goat cheese, fried leeks, herbs</i> |      |

## MAIN PLATES

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| <b>PAN SEARED SALMON</b>   | \$28 |
| <i>Atlantic salmon, seasonal greens, farro, sherry-soaked raisins, walnut, brown butter squash purée, sage oil</i>   |      |
| <b>FRIED CHICKEN CHASSEUR</b>  | \$24 |
| <i>fried chicken breast, pommes purée, whey braised collard greens, sauce chasseur</i>   |      |
| <b>STEAK FRITES</b>  | \$28 |
| <i>8 oz. marinated flat iron steak, pommes frites, sauce Béarnaise</i>   |      |
| <b>FILET AU POIVRE</b> GF  | \$44 |
| <i>7 oz. tenderloin filet, pommes purée, green peppercorn pan sauce</i>  |      |
| <b>BRADFORD HOUSE CHEESEBURGER</b>   | \$16 |
| <i>Martin's Famous Potato Bun, two 3 oz. house ground custom blend beef patties smashed and seared, special sauce, shredded lettuce, onion, American cheese, pommes frites</i> |      |

## SIDES

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| <b>CONFIT LEEKS</b>  | \$8 |
| <i>whipped smoked egg sauce, crispy bits, fresh herbs</i>                  |     |
| <b>ROASTED CARROTS</b> VG/GF   | \$9 |
| <i>whipped ricotta, brown butter carrot sauce, pistachio dukkah, herbs</i> |     |
| <b>POMMES FRITES</b>   | \$5 |
| <i>sea salt;<br/>or add fresh herb &amp; truffle shake (+3)</i>            |     |
| <b>POMMES PURÉE</b>  | \$5 |
| <i>butter, cream, nutmeg</i>   |     |

## DESSERTS

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|---|------|
| <b>LEMON OLIVE OIL CAKE</b> VG  | \$10 |
| <i>spruce tip Swiss meringue, Fruity Pebbles anglaise, honey granita</i>  |      |
| <b>COOKIE A LA MODE</b> VG  | \$10 |
| <i>brown butter côté espresso chocolate chip cookie, choice of chocolate Fernet or vanilla &amp; cardamom ice cream</i> |      |

## DINNER MENU *Winter/Spring 2024*

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | VG: VEGETARIAN | VEG: VEGAN | VEGO: VEGAN OPTION | DF: DAIRY FREE  
Items marked GF (Gluten-Free) are made with no gluten-containing ingredients but are prepared in a kitchen in which cross-contact may occur. Please alert your server of any food intolerances or allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.

# Bradford House

## BEER

FEATURING LOCALLY BREWED & CRAFTED BEERS FROM ALL OVER OKLAHOMA


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| STONECLOUD CLASSIQUE..... \$6<br>(5.2% ABV) 12OZ.<br><i>based on the classic Bohemian pilsner styles you might find in the Czech Republic</i>                                      | SKYDANCE FANCY DANCE HAZY IPA ..... \$7<br>(6.8% ABV) 12OZ.<br><i>heavily dry hopped hazy IPA showcases Citra, Mosaic and Bru-1 hops bringing a huge punch of citrus and tropical fruit flavors</i> |
| LIVELY BEERWORKS AMBER LAGER..... \$6<br>(5.0% ABV) 12OZ.<br><i>Subtle malt sweetness up front and a crisp finish at the end, creating a beer full of flavor and easy to drink</i> | HEIRLOOM RUSTIC ALES ROTATOR .....MKT<br>16OZ.  |

## SPECIALTY COCKTAILS

### ORIGINALS

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| SILK ROAD - SAMANTHA C. .... \$13<br><i>Drumshanbo Gunpowder Irish Gin, Lemon Juice, Fiery Ginger Syrup, Orange Juice, Honey, Prosecco</i>  |
| LOLLOBRIGIDA - SAMANTHA C. .... \$14<br><i>Maestro Dobel Diamante Cristalino Reposado Tequila, Passoã Passion Fruit Liqueur, Passion Fruit Purée, Lime Juice, Vanilla, Prosecco</i> |
| MERRY MULE - ZACH S. .... \$11<br><i>Cold Hollow Vermont Apple Cider, Cinnamon-Infused Vodka, St. Elizabeth Allspice Dram, Lemon Juice, Ginger Beer</i>                             |
| HARVEST MOON - ZACH S. .... \$12<br><i>Laird's Applejack Brandy, Overproof Rye Whiskey, St. Elizabeth All Spice Dram, Honey, Old-Fashioned Bitters</i>                              |
| DEAN BARR - KATIE G. .... \$12<br><i>John Barr Blended Scotch Whiskey, Lichi-Li Liqueur, Lemon Juice, Fee Foam, Angostura Bitters</i>   |
| FASHIONABLY LATE - ZACH S. .... \$13<br><i>Akashi Ume Plum Whisky, Cocchi Americano Rosso, Inari + BH Wellness Blend Tea, Rose Water, Cranberry Bitters, Peychaud's Bitters</i>     |

### STANDARDS + MODERN CLASSICS

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| HOUSE FAVORITE  GIN & JAM ..... \$11<br><i>Garden Society Gin, Lemon Juice, Simple Syrup, Quincy Bake Shop Jam</i> |
| ITALICUS SPRITZ ..... \$12<br><i>Italicus Rosolio di Bergamotto, Cranberry Juice, Prosecco</i>  |
| ROOM WITH A VIEW ..... \$11<br><i>Campari, Dry Vermouth, Orange Juice, Lime Juice, Simple Syrup, Club Soda</i>  |
| ELEANOR'S FRENCH 75 ..... \$11<br><i>Empress 1908 Gin, Lemon Juice, Simple Syrup, Blanc de Blancs</i>   |
| PEGU CLUB ..... \$13<br><i>Hayman's London Dry Gin, Pierre Ferrand Dry Curaçao, Lime Juice, Angostura Bitters, Orange Bitters</i>   |
| BLACKBERRY DAIQUIRI ..... \$12<br><i>White Rum, Lime Juice, Blackberry Syrup</i>  |
| PISCO PUNCH ..... \$14<br><i>Piscología Pisco Acholado, Lemon Juice, Pineapple Gum Syrup</i>  |
| PALOMA ROYALE ..... \$12<br><i>Tequila Blanco, Pineapple Juice, Lime Juice, Grapefruit Juice, Fennel Seed Syrup, Ground Szechuan Seeds</i>  |
| OAXACAN OLD FASHIONED ..... \$13<br><i>Maestro Dobel Diamante Cristalino Reposado Tequila, Xicaru Añejo Mezcal, Demerara Syrup, Flamed Expressed Orange Peel</i>                                      |
| RAMBLE ON ..... \$12<br><i>Tequila Blanco, Laird's Applejack Brandy, Zucca Rabarbaro, Lime Juice, Rhubarb Liqueur, Raspberry Syrup</i>  |
| GODFATHER ..... \$12<br><i>Bourbon, Walcher Amaretto, Angostura Bitters</i>   |
| SAZERAC ..... \$14<br><i>Pierre Ferrand 1840 Cognac, Absinthe, Peychaud's Bitters, Demerara Syrup</i>   |

### ZERO PROOF

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| FUJI FIELDS - SAMANTHA C. .... \$10<br><i>Inari Hibiscus Berry Tea, Lemon Juice, Apple Juice, Honey</i>        |
| "MOJITO" - KATIE G. .... \$10<br><i>Dhos Gin Free Non-Alcoholic Spirit, Lime Juice, Mint</i>                   |
| BLACKBERRY SMASH - ZACH S. .... \$10<br><i>Inari Black Tea, Black Tea Syrup, Lemon Juice, Blackberry Syrup</i> |
| CHAI TEA "OLD FASHIONED" - ZACH S. .... \$10<br><i>Inari Chai Tea, Honey, Chocolate Bitters</i>                |