

204 N. Mendenhall St., Greensboro, NC 336.763.9821 dine@double-oaks.com Open for dinner Every Thursday & Friday 5 – 9 p.m.

#### SMALL BITES

Salad 6

Arugula, dried cranberries, blueberries, candied pecans, feta, maple balsamic

Tangy Shrimp 8
Sautéed gulf shrimp with a tangy Bee
Sting slaw and arugula

Street Corn Tusks 7 Corn quartered and baked with our house marinade, rolled in butter and covered in spices, cilantro, and cotija cheese Tenderloin Sliders 8

Slow cooked sweet/spicy pulled pork,
covered with a spicy banana pepper slaw
(2 sliders)

Add fries for \$2.50

Charcuterie Board 13
Chef's selection of cured meats, cheeses,
everything crostinis, spicy pickled eggs,
pickled onions, and Lusty Monk mustard

## 10" PIZZAS \$10

Special pizza (ask your server)

# San Giuseppe

House marinara, provolone and mozzarella, Giacomo's chicken sausage and hot soppressata, diced red onions, fresh tomatoes, and balsamic drizzle

# Super Duper Pickle

House marinara, bacon, pickles, banana peppers, sharp cheddar cheese finished with our house glory sauce

### The Veggie

House marinara, spinach, mushrooms, sweet peppers, red onion, mozzarella, broccoli, tomatoes, and balsamic drizzle



### The Bowl 15

Bed of fresh greens with an Aztec grain blend, tossed in maple balsamic, black chickpeas, vadouvan cauliflower, corn, tomatoes, sweet peppers, red onion, caramelized mushrooms, and feta (Vegetarian, Vegan with no feta) Add chicken or shrimp for \$2

Carolina Coast Pasta 22

Shrimp & bay scallops sautéed in an herbed mushroom cream sauce with chicken sausage, chopped asparagus, red onion, cherry tomatoes, and topped with fresh basil

Pumpkin-Crusted Chicken 18

Chicken breast coated in a pumpkin seed breading and pan seared, served with roasted potatoes and asparagus

Steak & Frites 25
Hanger steak, caramelized mushroom and onion demi, seasoned fries tossed with scallions and parsley

Red Snapper 26
Pan-seared snapper served with a lemon
caper sauce, grain blend, & seared
asparagus

#### DESSERT

Meyer Lemon Bar 4

Brown butter shortbread crust, topped with lavender buds & candied citron Made by Black Magnolia Southern Patisserie