

- Annie's French Onion Soup**

- GRUYERE GRATINEE AND SOURDOUGH CROUTON

12
- Cheese Board**

- CHEF'S SELECTION OF 4 CHEESES AND ACCOMPANIMENTS

23
- Charcuterie**

- CHEF'S SELECTION OF CURED MEATS AND ACCOMPANIMENTS

14
- Roasted Garlic Hummus**

- RED PEPPER GOAT CHEESE SPREAD, OLIVE TAPENADE, FIRE-ROASTED PITA

13
- Roasted Pepper & Eggplant Zacusca**

- GOAT CHEESE SMEAR, CARROT, PICKLED GOLDEN SULTANA & MINT SALAD, LAVASH

14
- Charred Brussels Sprouts**

- DIJON CREAM, LOCAL HONEY, PICKLED RED ONION, PARMIGIANO-REGGIANO, CHIVE

14

ROOTS & GREENS

- OO7 Salad**

- BSF MIXED GREENS, BALSAMIC VINAIGRETTE, SEASONAL GARNISHES

11
- Crunch Love Caesar**

- BSF CRUNCH LOVE LETTUCE, SOURDOUGH CROUTONS, CHERRY PEPPERS, PARMIGIANA-REGGIANO, TOASTED PISTACHIO, CAESAR DRESSING

13
- Warm Grain Bowl**

- BLACK QUINOA, TUSCAN KALE, CAULIFLOWER, CARROTS, PICKLED RED ONIONS, SOFT BOILED EGG, CHAMPAGNE VINAIGRETTE

16
- Blue Crab & Beet**

- HORSERADISH EMULSION, PICKLED RED ONION, BSF MICROS

20
- Pecan-Cherry Chicken Salad**

- BSF MIXED GREENS, BALSAMIC VINAIGRETTE, CARROT-PICKLED SULTANA-MINT SALAD

18

ADD ONS

- 6oz Marinated Chicken Breast - 8
- 6oz Scottish Salmon - 15
- 8oz Hanger Steak - 25

FIRE ROASTED

- Spanish Meatballs**

- GRILLED SOURDOUGH, ALMOND & SULTANA GARNI

16
- European Olives**

- LEMON, FENNEL, BLACK PEPPER

7
- Carrots & Burrata**

- HEIRLOOM CARROTS, BURRATA, PISTACHIOS, PESTO, SABA, BSF PEA SHOOTS

18
- Margherita Pizza**

- FRESH MOZZARELLA, ITALIAN TOMATO SAUCE, BASIL, PARMIGIANO-REGGIANO, OLIVE OIL

16
- Mushroom Truffle Pizza**

- HEN OF THE WOODS & SHIITAKE MUSHROOMS, GRUYERE CREAM, FRESH MOZZARELLA, BSF MICRO ARUGULA, TRUFFLE OIL, PARMIGIANO-REGGIANO

25
- Spanish Octopus**

- CHORIZO, WHITE BEANS, KALE, CHARRED RED ONION, HAZELNUT VINAIGRETTE

35

PROVISIONS

- BLT**

- HEIRLOOM TOMATOES, BSF BIBB LETTUCE, BACON-SHERRY AIOLI, TOASTED BRIOCHE

17
- Roast Beef Sandwich**

- SPICE-RUBBED TOP ROUND, HORSERADISH CREMA, BSF BIBB LETTUCE, HEIRLOOM TOMATOES, TOASTED CIABATTA, FRENCH ONION DIP

18
- Fried Chicken Sandwich**

- BUTTERMILK MARINATED THIGH, SLAW, HOUSE-MADE BREAD AND BUTTER PICKLES, ALABAMA WHITE BBQ, POMMES FRITES

17
- O&O Burger**

- 8OZ PATTY, CARAMELIZED ONIONS, GRUYERE, DIJON, BRIOCHE BUN, POMMES FRITES

18
- Lobster Roll**

- LOBSTER CLAW & KNUCKLE, CELERY, ONION, OLD BAY DIJONNAISE, BSF BIBB LETTUCE, BUTTER ROLL, HOUSE CHIPS

28
- Steak Frites**

- 8 OZ HANGER STEAK, GARLIC - HERB BUTTER, POMMES FRITES, AIOLI

36
- Gulf Fish Amandine**

- PAN-SEARED GULF FISH, LEMON-ALMOND BROWN BUTTER, HARICOTS VERTS

38

SANDWICH ADD ONS

- Cage-Free Egg- 2
- Applewood Smoked Bacon - 5

OUR LOCAL PARTNERS

- Greens - **BRICK STREET FARMS** - St Pete
- Bread - **JAMISON B BREADHOUSE** - Tampa
- Bread - **DF BAKERY** - Orlando

- Sausage - **BOOZY PIG** - Tampa
- Honeycomb- **GEM APIARIES** - Tampa

*For your convenience, a 20% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

OAKOLA