OAKOLA

ROOTS & GREENS

Charred Brussel Sprouts – Dijon cream, local honey, pickled red onion, Parmigiano-Reggiano, chive **14**
OO7 Salad – BSF mixed greens, Balsamic vinaigrette, seasonal garnishes **10**
Crunch Love Caesar – BSF Crunch Love lettuce, sourdough croutons, cherry peppers, Parmigiano-Reggiano, toasted pistachio, Caesar dressing **13**
Warm Grain Bowl – Quinoa, Tuscan kale, cauliflower, carrots, pickled red onions, pickled sultanas, soft boiled farm egg, Champagne vinaigrette **15**
Blue Crab & Beet – Horseradish emulsion, pickled red onion, herb salad **20**

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

BRUNCH FARE

Zucchini Bread – Grandma's recipe, two pieces per order, grilled **8**
Annie's French Onion Soup – Broiled with Gruyere and sourdough croutons **12**
Chorizo Gravy & Biscuits – Angel biscuits, charred green onion, Yukons **14**
Add two farm eggs **+4**
3 – Egg Omelet – Chef's selection, Brioche toast, Yukons **16**
Sweet Potato Hash – Boozy Pig breakfast sausage, Tuscan kale, charred onions, 2 sunny farm eggs, harissa sauce **18**
Frittata – Farm eggs, potatoes, Hen of the Woods & Shiitake mushrooms, ricotta, Parmigiana-Reggiano **17**
Croissant "BEC" – Hickory smoked bacon, farm eggs, cheddar, maple aioli **16**
Bread Pudding French Toast – Brioche, poached apples, spiced pecans, whipped cream, crème anglaise **17**
Eggs Benedict – English muffin, Jambon de Paris, poached farm eggs, classic hollandaise, chives **20**
Smoked Salmon Hash Brown – Scallion cream cheese, poached farm eggs, pickled onions, side salad **19**
Steak & Eggs – 8oz hanger steak, 2 eggs, garlic-herb butter, crispy Yukons, toast **38**

SIDES
Crispy Yukons - 5
Angel Biscuit - 4
Maple Glazed Bacon - 6
Bacon - 6

PROVISIONS

BLT – Heirloom Tomatoes, BSF bibb lettuce, bacon-sherry aioli, toasted brioche, house chips **17**
Chicken Sandwich – Buttermilk marinated thigh, slaw, house-made bread, and butter pickles, Alabama White BBQ, pommes frites **16**
Lobster Roll – Lobster claw & knuckle, celery, onion, Old Bay Dijonnaise, BSF bibb lettuce, butter roll, house chips **28**
O&O Burger – 8oz Patty, caramelized onions, Gruyere, Dijon, brioche bun, pommes frites **18**
Margherita Pizza – Fresh Mozzarella, Italian tomato sauce, fresh basil, Parmigiano-Reggiano, olive oil **15**
Mushroom Truffle Pizza – Hen of the Woods & Shiitake mushrooms, Gruyere cream, fresh Mozzarella, BSF micro arugula, truffle oil, Parmigiana-Reggiano **25**

Add Cage Free Egg - 2
Add Bacon – 4

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*

STARLETS

Berried Secrets *Julia Child* 13
STRAWBERRY-ROSE, CASTLE & KEY GIN, TIPPLER'S ORANGE, BUBBLES

Gingersweet Symphony *Anne Kearney* 14
HIGH WEST BOURBON, RASPBERRY, POMEGRANATE, LIME BURLESQUE BITTERS, GINGER BEER

Morning Booster *Sofie Dumont* 15
LICOR 43, TRADER VIC'S CHOCOLATE LIQUEUR, ESPRESSO

Bobbin' For Apples *Kate McDermott* 16
APPLE INFUSED TULLAMORE DEW IRISH WHISKEY, PECAN BROWN SUGAR SIMPLE SYRUP, LEMON

Jiggy Wit It *Luigi and Silvio Barbieri* 14
CORAZON BLANCO, PASSIONFRUIT, APEROL, PINEAPPLE, LEMON, GINGER BEER

Josefina *Josefina Santacruz* 14
LOS VECINOS, RED BELL PEPPER, SPICY AGAVE, LIME

Golden Oak OF *Nadia Santini* 16
FOUR ROSES BOURBON, BROWN BUTTER WASHED, PECAN BITTERS, SULTANA SYRUP

Arzak Wine Punch *Elana Arzak* 13
RED OR WHITE SANGRIA - BRANDY, APRICOT, ELDERFLOWER, ORANGE

Take Me to NOLA *Nina Compton* 15
HIGH WEST BOURBON, GIFFARD BANANA LIQUEUR, TOFFEE SAUCE, WALNUT BITTERS, BANANA FOAM

Dark Side *Ashley Christensen* 16
AVIATION GIN, SPICED HONEY, BLACK PLUM PUREE, LIME, SALINE

SUDS

SAM SMITH'S	CIDER UK 5% ORGANIC	8
STELLA ARTOIS	NON-ALCOHOLIC LAGER GER .5%	7
ESTRELLA GALICIA	LAGER SPA 5.5%	7
AYINGER BAVARIANPILSNER	GER 5.2%	8
STELLA ARTOIS	LAGER BEL 5%	7
SCHNEIDER EDEL WEISS	GER 16OZ 6.2% ORGANIC	11
ST. BERNARDUS	ABBEY ALE BEL 10%	15

ROTATING DRAFT SELECTIONS FROM FLORIDA BREWERIES

SPIRIT FREE

RASPBERRY · POMEGRANATE · SODA	7
PINEAPPLE · COCONUT · SODA	7
BLOOD ORANGE · HIBISCUS · GINGER BEER	7
CABRIEROÁ SPARKLING · SPA (WATER BORN IN VEREN DEPTHS OF SPAIN)	6
BOYLAN ROOT BEER · NJ	6

HERBS · FRUITS · BEANS

JULIUS MEINL ESPRESSO ·	5
JULIUS MEINL CAPPUCCINO	6
JULIUS MEINL BLACK · GREEN ICED TEA	4
JULIUS MEINL ORGANIC HOT TEA SELECTION	6

VINO

Giusti · PROSECCO BRUT MONTELLO	11 / 44
Nicolas Feuillatte · BRUT CHAMPAGNE	20 / 80
Albert Bichot · BRUT ROSE CREMANT DE BORGOGNE	16 / 64
Maso Canali · PINOT GRIGIO TRENTINO	12 / 48
Sauvion · CHENIN BLANC VOUVRAY	13 / 52
Crossings · SAUVIGNON BLANC MARLBOROUGH	12 / 48
TERRUNYO SAUVIGNON BLANC LOS BOLDOS VYD, VALLE DE CASABLANCA	18 / 72
Groth SAUVIGNON BLANC NAPA VALLEY	20 / 80
Villa Sparina · GAVI DEL COMUNE DE GAVI	15 / 60
La Chablisienne · CHARDONNAY CHABLIS	19 / 76
Calera · CHARDONNAY CENTRAL COAST	16 / 64
Fleur de Mer · GRENACHE CARIGNAN CÔTES DE PROVENCE	14 / 56
Ken Wright Cellars PINOT NOIR WILLAMETTE VALLEY	18 / 72
Anton Bauer · PINOT NOIR WAGRAM	16 / 64
Renato Ratti · NEBBIOLO LANGHE	16 / 64
Tenuta Regaleali 'Lamuri' · NERO D'AVOLA SICILIA	14 / 56
Castello di Meleto · SANGIOVESE CHIANTI CLASSICO	15 / 60
Mastrobernardino PIEDIROSSO LACRYMA CHRISTI DEL VESUVIO	15 / 60
Brady · CABERNET FRANC PASO ROBLES	14 / 56
Webster Barnes MALBEC TOURAINE	15 / 60
Bodega Numanthia 'Termes' · TEMPRANILLO TORO	15 / 60
Kenwood 'Six Ridges' CABERNET SAUVIGNON ALEXANDER VALLEY	15 / 60
Brendel *by Heitz* CABERNET SAUVIGNON NAPA VALLEY	22 / 88

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