

## SOMETHINGS

- Cheese Board** – Chef's selection of 4 cheeses and accompaniments **23**
- Charcuterie** – Chef's selection of cured meats and accompaniments **14**
- Roasted Pepper & Eggplant Zacusca** – Goat cheese smear, carrot, pickled golden sultana & mint salad, Lavash **14**
- Braised Lamb & Pita** – House-made Pita, Tzatziki, cucumber salad, Feta **24**
- Pommes Frites** – Garlic aioli **8**
- Arancini** – Taleggio, pear compote, basil pistou, Parmigiano – Reggiano **13**
- Charred Brussel 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, Parmigiano-Reggiano, toasted pistachio, Caesar dressing **13**
- Prosciutto Salad** – BSF Bibb lettuce, BSF Crunch Love, BSF Pea Shoots, Prosciutto di Parma, English Peas, Robiola dressing, Parmigiana – Reggiano **19**
- Blue Crab & Beet** – Horseradish emulsion, pickled red onion, herb salad **20**

## FIRE – ROASTED

- European Olives** – Lemon, fennel, black pepper **7**
- Carrots & Burrata** – Heirloom carrots, burrata, pistachios, pesto, Balsamic reduction, BSF Pea Shoots **18**
- Spanish Meatballs** – Grilled Sourdough, Manchego, almond & sultana garni **16**
- Seared Pork Belly** – Peperonata, chicharron, herb salad, Balsamic reduction **15**
- Smoked Sausage** – Charred Bregenwurst, Gewurztraminer-Caraway pickled cabbage, apple chutney, apple cider gastrique, Dusseldorf mustard **24**
- Spanish Octopus** – Chorizo, white beans, Tuscan kale, charred red onion, hazelnut vinaigrette **35**
- Mushroom Truffle Pizza** – Hen of the Woods & Shiitake mushrooms, Gruyere cream, fresh Mozzarella, BSF micro arugula, truffle oil, Parmigiana – Reggiano **25**
- Margherita Pizza** – Fresh Mozzarella, Italian tomato sauce, basil, Parmigiano – Reggiano, olive oil **16**

## PROVISIONS

- Gulf Fish Amandine** – Pan-seared Gulf fish, lemon-almond brown butter, Haricots verts **38**
- Scottish Salmon** – Ratatouille, Nicoise olive relish, preserved lemon aioli, basil pistou **36**
- Shrimp Pasta** – Rigatoni, Florida pink shrimp, pesto, kale, crushed pistachios, pickled Fresno peppers, Parmigiana – Reggiano **29**
- O&O Burger** – 8oz Patty, caramelized onions, Gruyere, Dijon, brioche bun, pommes frites **19**
- Chicken Marsala** – Porcini rubbed airline chicken breast, Asiago dumplings, Maple Brook Farms mushrooms, broccolini, marsala reduction **36**
- Pork Chop** – Cold smoked and fennel rubbed, German style potato salad with English peas and bacon lardons, Rahm sauce **35**
- Hanger Steak** – 8oz, Garnet Beets, BSF Pea Shoots, Cabernet Sauvignon – shallot vinaigrette, blue cheese crumble **37**
- New York Strip** – Garlicky broccolini, crispy Yukons, roasted local mushrooms, red onion marmalade, Sauce Au Poivre **62**

## 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* \*

Strawberry-Rose, Tinkerman's Gin, Pierre Ferrand Dry  
Curacao, Bubbles **14**

### Hora del Vermouth *Carne Ruscalleda*

Dolin Vermouth Blanc, St George Rye Gin, Gifard Peach,  
Falernum, Orange Bitters, Peychaud Bitters **16**

### High Tea *Picaya Soontornyanakij*

High West Bourbon, Earl Grey Simple, Fresh Squeezed  
Lemon, Orange Juice, Aquafaba **14**

### Jiggy Wit It *Luigi and Silvio Barbieri*

Corazon Blanco, Passionfruit, Aperol, Pineapple, Lemon,  
Ginger Beer **15**

### Marlowe's Spritz *Dominique Crenn*

EG Lavender Vodka, Elderflower Liqueur, House – made  
Blueberry Shrub, Lemon, Prosecco **18**

### "What's up Dill?!" *Emily Dillport*

Angels Envy Bourbon, SVOL Aquavit, Combier Kummel, Carrot  
Juice, Fresh Squeezed Lime, Black Pepper Honey,  
Celery Bitters **19**

### "Beets by AK" *Anne Kearney* \*

High West Bourbon, House – made Beet Shrub, Demerara,  
Fresh Squeezed Lemon **16**

### Josefina *Josefina Santacruz* \*

Los Vecinos, Red Bell Pepper, Spicy Agave, Lime **15**

### Don Cartel *Leonor Espinosa*

Coconut Cartel Rum, Plantation Pineapple Rum, Orgeat,  
Heirloom Pineapple Amaro, Pineapple, Lemon **19**

### Golden Oak OF *Nancy Oakes*

Four Roses Bourbon, Brown Butter Washed, Pecan Bitters,  
Sultana Syrup **16**

\* Can be made non – alcoholic

## SUDS

### Sam Smith's Cider UK 5% Organic **8**

### Stella Artois Non-Alcoholic Lager GER .5% **7**

### Estrella Galicia Lager SPA 5.5% **7**

### Flensburger Bavarian Pilsner GER 4.8% **8**

### Schneider Weizen-Doppelbock GER 16oz 6.2% Organic **11**

### St. Bernardus Abbey Ale BEL 10% **15**

### Rotating Draft Selections from Florida Breweries

## SPIRIT FREE

### Cabreiroa Sparkling · SPA **6**

(Water born in Veren Depths of Spain)

### Boylan Root Beer · NJ **7**

## HERBS · FRUITS · BEANS

### Julius Meinl Espresso **4**

### Julius Meinl Cappuccino **6**

### Julius Meinl Black · Green Iced Tea **4**

### Julius Meinl Organic Hot Tea Selection **6**

## VINO

glass / bottle

### Scarpetta · Prosecco

Veneto / Friuli -Venezia Giulia

12 / 48

### Nicolas Feuillatte · Brut

Champagne

20 / 80

### Albert Bichot · Brut Rosé

Cremant de Borgogne

16 / 64

### Maso Canali · Pinot Grigio

Trentino

13 / 52

### Sauvion · Chenin Blanc

Vouvray

13 / 52

### Thomas Schmitt · Kabinett Riesling

Mosel

12 / 48

### Lagar de Costa · Albariño

Rias Baixas

16 / 64

### Drylands · Sauvignon Blanc

Marlborough

14 / 56

### Jacques Dumont · Sauvignon Blanc

Sancerre

22 / 88

### La Chablisienne · Chardonnay

Chablis

19 / 76

### Calera · Chardonnay

Central Coast

16 / 64

### Fleur De Mer · Grenache Rosé

Côtes de Provence

14 / 56

### Ken Wright Cellars · Pinot Noir

Willamette Valley

18 / 72

### The Calling · Pinot Noir

Russian River Valley

20 / 80

### Renato Ratti · Nebbiolo

Langhe

16 / 64

### Domaine St. Patrice · Grenache/Syrah/Mourvedre

Côtes-du-Rhône

17 / 68

### Castello di Meleto · Sangiovese

Chianti Classico

15 / 60

### Webster Barnes · Malbec

Touraine

15 / 60

### Bodega Numanthia 'Termes' · Tempranillo

Toro

15 / 60

### San Simeon · Cabernet Sauvignon

Paso Robles

17 / 68

### Brendel by Heitz · Cabernet Sauvignon

Napa Valley

22 / 88

OAK  OLA