

SOMETHINGS

Annie's French Onion Soup – Gruyere gratineed and sourdough croutons **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 Brussel Sprouts – Dijon cream, local honey, pickled red onion, Parmigiano-Reggiano, chive **14**

Add Ons

6 oz Marinated Chicken Breast - 8

6oz Scottish Salmon - 15

8oz Hanger Steak - 25

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**

Warm Grain Bowl – Black quinoa, Tuscan Kale, cauliflower, carrots, pickled red onions, soft boiled eggs, Champagne vinaigrette **16**

Prosciutto Salad – BSF Bibb lettuce, BSF Crunch Love, BSF Pea Shoots, Prosciutto di Parma, English Peas, Robiola dressing, Parmigiana – Reggiano **19**

Pecan – Cherry Chicken Salad – BSF mixed greens, Balsamic vinaigrette, carrot – pickled sultana – mint salad **18**

Blue Crab & Beet – Horseradish emulsion, pickled red onion, herb salad **20**

FIRE – ROASTED

Spanish Meatballs – Grilled Sourdough, Manchego, almond & sultana garni **16**

European Olives – Lemon, fennel, black pepper **7**

Carrots & Burrata – Heirloom carrots, burrata, pistachios, pesto, Balsamic reduction, BSF Pea Shoots **18**

Spanish Octopus – Chorizo, white beans, Tuscan kale, charred red onion, hazelnut vinaigrette **35**

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, Parmigiana – Reggiano **25**

PROVISIONS

BLT – Heirloom Tomatoes, BSF Bibb lettuce, bacon – sherry aioli, toasted brioche **17**

Roast Beef Sandwich – Spiced – 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 sauce, pommes frites **17**

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 **19**

Steak Frites – 8oz Hanger steak, garlic – herb butter, pommes frites, aioli **36**

Gulf Fish Amandine – Pan-seared Gulf fish, lemon-almond brown butter, Haricots verts **38**

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*
Strawberry-Rose, Tinkerman's Gin, Pierre Ferrand Dry
Curacao, Bubbles **13**

Beets by AK *Anne Kearney*
High West Bourbon, House – made Beet Shrub, Demerara,
Fresh Squeezed Lemon **16**

High Tea *Picaya Soontornyanakij*
High West Bourbon, Earl Grey Simple, Lemon Juice, Orange
Juice, Aquafaba **14**

Hora Del Vermouth *Carme Ruscalleda*
Martini & Rossi Vermouth Blanc, St George Rye Gin, Gifard
Peach, Falernum, Orange Bitters, Peychaud Bitters **16**

Jiggy Wit It *Luigi and Silvio Barbieri*
Corazon Blanco, Passionfruit, Aperol, Pineapple, Lemon,
Ginger Beer **14**

Josefina *Josefina Santacruz*
Los Vecinos, Red Bell Pepper, Spicy Agave, Lime **14**

Golden Oak OF *Nancy Oakes*
Four Roses Bourbon, Brown Butter Washed, Pecan Bitters,
Sultana Syrup **16**

Arzak Wine Punch *Elana Arzak*
Red or White Sangria - Brandy, Apricot, Elderflower,
Orange **13**

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 Pilsener GER 4.8% **8**

Schneider Edelweiss 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**

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* **12 / 48**
Veneto / Friuli -Venezia Giulia

Nicolas Feuillatte · *Brut* **20 / 80**
Champagne

Albert Bichot · *Brut Rosé* **16 / 64**
Cremant de Borgogne

Maso Canali · *Pinot Grigio* **13 / 52**
Trentino

Sauvion · *Chenin Blanc* **13 / 52**
Vouvray

Thomas Schmitt · *Kabinett Riesling* **12 / 48**
Mosel

Lagar de Costa · *Albariño* **16 / 64**
Rias Baixas

Drylands · *Sauvignon Blanc* **14 / 56**
Marlborough

Jacques Dumont · *Sauvignon Blanc* **22 / 88**
Sancerre

La Chablisienne · *Chardonnay* **19 / 76**
Chablis

Calera · *Chardonnay* **16 / 64**
Central Coast

Fleur De Mer · *Grenache Rosé* **14 / 56**
Côtes de Provence

Ken Wright Cellars · *Pinot Noir* **18 / 72**
Willamette Valley

The Calling · *Pinot Noir* **20 / 80**
Russian River Valley

Renato Ratti · *Nebbiolo* **16 / 64**
Langhe

Domaine St. Patrice · *Grenache/Syrah/Mourvedre* **17 / 68**
Côtes-du-Rhône

Castello di Meleto · *Sangiovese* **15 / 60**
Chianti Classico

Webster Barnes · *Malbec* **15 / 60**
Touraine

Bodega Numanthia 'Termes' · *Tempranillo* **15 / 60**
Toro

San Simeon · *Cabernet Sauvignon* **17 / 68**
Paso Robles

Brendel by Heitz · *Cabernet Sauvignon* **22 / 88**
Napa Valley

OAKOLA