

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 12
- Braised Lamb & Pita** - HOUSE-MADE PITA, TZATZIKI, CUCUMBER SALAD, FETA 24
- Pommes Frites** - GARLIC AÏOLI 8
- Arancini**- TALEGGIO, PEAR COMPOTE, BASIL PISTOU, PARMIGIANO REGGIANO 13
- Charred Brussel Sprouts**- DIJON CREAM, FLORIDA HONEY. PICKLED RED ONION, PARMIGIANO-REGGIANO, CHIVE 14

ROOTS AND GRAINS

- OO7 Salad** - BSF MIXED GREENS, BALSAMIC VINAIGRETTE, SEASONAL GARNISHES 10
- Crunch Love Caesar** - BSF CRUNCH LOVE LETTUCE, SOURDOUGH CROUTONS, FRESNO PEPPERS, PARMIGIANO - REGGIANO, TOASTED PISTACHIO, CAESAR DRESSING 13
- Blue Crab & Beet** - HORSERADISH EMULSION, PICKLED RED ONION, BSF MICROS 20

FIRE-ROASTED

- Spanish Meatballs** - GRILLED SOURDOUGH, ALMOND & SULTANA GARNI 15
- Seared Pork Belly** - PEPERONATA, CHICHARRON, HERB SALAD, BALSAMIC REDUCTION 15
- Carrots & Burrata** - HEIRLOOM CARROTS, BURRATA, PISTACHIOS, PESTO, SABA, BSF PEA SHOOTS 18
- European Olives** - LEMON, FENNEL, BLACK PEPPER 7
- Smoked Sausage** - CHARRED BREGENWURST, GEWURZTRAMINER-CARAWAY PICKLED CABBAGE, APPLE CHUTNEY, APPLE CIDER GASTRIQUE, DÜSSELDORF MUSTARD 24
- Spanish Octopus** - CHORIZO, WHITE BEANS, 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 15

PROVISIONS

- Snapper Amandine** - PAN-SEARED GULF FISH, LEMON-ALMOND BROWN BUTTER, HARICOTS VERTS 36
- Scottish Salmon** - LYONNAISE POTATOES, HARICOT VERTS, ARTICHOKE HEARTS, MEYER LEMON RELISH. BEURRE BLANC 36
- Beef Bolognese** - RIGATONI, CABERNET SAUVIGNON, SAN MARZANO TOMATOES, PECORINO, FENNEL POLLEN 30
- Chicken Marsala** - PORCINI RUBBED AIRLINE CHICKEN BREAST, ASIAGO DUMPLINGS, MAPLE BROOK FARMS MUSHROOMS, BROCCOLINI, GREMOLATA, MARSALA REDUCTION 38
- Pork Chop** - 12OZ MAPLE-SMOKED PORK CHOP, WINTER SQUASH PUREE, RAINBOW SWISS CHARD, SAGE COMPOUND BUTTER, SPICED PECANS, POACHED APPLE, MAPLE-SHERRY GASTRIQUE 36
- 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 57
- Oak and Ola Burger**- 8OZ PATTY, CARAMELIZED ONION, DIJON, GRUYERE, POMMES FRITES 18

OAKOLA

OUR LOCAL PARTNERS

- Greens - **BRICK STREET FARMS** - St Pete

Bread - **JAMISON B BREADHOUSE** - Tampa
- 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