

SOMETHINGS (all included)

- CheeseBoard** - chef's selection of 4 cheeses and accompaniments
- Charcuterie** - chef's selection of cured meats and accompaniments
- Roasted European Olives** - lemon, fennel, black pepper

SOMETHING MORE

- Warm Grain bowl** - black quinoa, baby kale, cauliflower, carrots, pickled red onion, soft boiled egg, grilled scallion salsa verde
- Kale Caesar** - sourdough croutons, cherry peppers, parmigiano-reggiano, toasted pistachio, caesar dressing

PROVISIONS

- Albondigas** - traditional spanish meatballs, almonds, grilled sourdough
- Charred Brussels Sprouts** - dijon cream, local honey, parmigiano-reggiano,pickled red onions, chives
- Roast Beef Sandwich** - spice-rubbed top round, horseradish crema, bibb lettuce, heirloom tomato, toasted ciabatta, french onion dip

OAKOLA



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
- Beef - **PROVIDENCE CATTLE** - FL

*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