

THE BENEDICTS	
PULLED PORK BENNY poached eggs. seasoned pulled pork. fried onions. house hollandaise. buttermilk biscuits. breakfast potatoes.	15
FRIED GREEN TOMATO BENNY poached eggs. fried green tomatoes. pimento cheese. house hollandaise. buttermilk biscuits. breakfast potatoes.	13
NOT YOUR TRADITIONAL BENNY poached eggs. hickory smoked bacon. house hollandaise. buttermilk biscuits. breakfast potatoes.	14
BISCUITS	
HOT CHICKEN + BISCUITS fried chicken thigh. oak hot sauce. buttermilk biscuits. spicy pickles. *add side country gravy \$2	15
COUNTRY GRAVY fehrenbacher sausage gravy. green onion. paprika. buttermilk biscuits. *add two eggs \$4	9
WAFFLES	
BISCOFF WAFFLE sweet biscoff waffle. biscoff cookie butter topping. powdered sugar. homemade whipped cream.	13
PLAIN WAFFLE golden malted waffle. powdered sugar. homemade whipped cream. maple syrup. *add fresh berries \$3	6
FRIED BIRD + WAFFLE fried chicken thigh. golden malted waffle. fresh watermelon slices. powdered sugar. bourbon maple syrup.	15

OAKGAINESVILLE.COM 15 SOUTHEAST 1ST AVE GAINESVILLE, FL 32601 352.283.8646   OAKGNV  @OAKGAINESVILLE	
MORNIN' PLATES	
BRUNCH TACOS fehrenbacher breakfast sausage. scrambled eggs. cheddar cheese. tater tots. green onion. oak hot sauce. *add avocado \$1.5	15
VEGETARIAN BOWL breakfast potatoes. sweet potato + black bean mix. avocado. asparagus. heirloom tomatoes. scrambled eggs. green onion. oak hot honey. sourdough toast. add chicken breast \$5. sautéed shrimp \$7. tofu \$4	16
FRENCH TOAST brioche french toast. blueberry compote. fresh blueberries + strawberries. homemade whipped cream. powdered sugar. maple syrup.	14
LUKE'S BAGEL + LOX north atlantic cold smoked salmon. luke's everything or plain bagel. blackened cream cheese. capers. red tomatoes. red onions. dill.	17
OAK SMASHBURGER* angus beef. sharp cheddar cheese. grilled onions. house pickle. special sauce. seasoned waffle fries. brioche bun. bacon \$2. sunny-side egg \$1. gluten-free bun \$2. sweet fries \$1 beyond burger \$2	18
FARMER'S BREAKFAST two eggs any style. breakfast potatoes. fehrenbacher sausage or hickory smoked bacon. buttermilk biscuit. *add avocado \$1.5	16
MEDITERRANEAN OMELET egg. feta cheese. kalamata olives. red onions. heirloom tomatoes. baby arugula. *sub egg white \$2 add chicken breast \$5. sautéed shrimp \$7. tofu \$4	16
AVOCADO TOAST sourdough toast. fresh avocado. whipped feta. two poached eggs. micro greens. southern dippin' sauce. *contains nuts	16
BREAKFAST RICE BOWL jasmine rice. angus filet tips. scrambled eggs. yellow onion. fresh cilantro. avocado. spicy cilantro sauce.	22
BREAKFAST BURRITO scrambled eggs. cheddar cheese. hickory smoked bacon. tater tots. chipotle sauce. salsa verde. *add avocado \$1.5	16

SALADS	
CHOPPED CAESAR- chopped baby gem lettuce. shaved parmesan. seasoned croutons. house made caesar dressing.	14
PEAR + GORGONZOLA mixed greens. red onion. fresh pear. heirloom tomato. gorgonzola crumbles. candied pecans. dijon vinaigrette.	15
SOUTHWEST SALAD baby arugula. heirloom tomato. avocado. corn. cotija cheese. basil vinaigrette.	14
+ chicken breast \$5	
+ sautéed shrimp \$7	
+ fried/grilled tofu \$4	
DESSERTS	
FRIED OREOS 8 deep fried oreos. vanilla bean ice cream. powdered sugar. chocolate sauce.	
HOMEMADE BREAD PUDDING 10 house made bread pudding. vanilla bean ice cream. house bourbon-caramel sauce.	
APPLE CRUMBLE 11 fresh apple filling. crumble topping. vanilla bean ice cream. powdered sugar.	
ICE CREAM 5 two scoops vanilla bean ice cream.	
*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.	
- Our house made caesar dressing contains raw egg.	

WHISKEY + BOURBON

Bulleit Bourbon	8	Tullamore Dew	7
Bulleit Rye	8	Whistlepig Rye	13
Bulleit 10 Year	10	Jack Daniel's	8
Woodford Reserve/Rye	10	Milam & Greene Triple Cask	10
Powers	10	Old St. Pete	10
Milam & Greene Single Barrel	11	Rebel Yell Cask Strength	10
Maker's 46	11	Maker's Mark	10
Knob Creek	9	High West Double Rye	8.5
Buffalo Trace	10	Michter's Straight Rye	9
Gentleman Jack	10	Garrison Brothers	15
Jameson Irish Whiskey	9	Four Roses Single Barrel	10
Willet Rye	12	Four Roses Small Batch	9
Templeton Rye	7	Woodinville Straight Rye	10
Basil Hayden's	11	Calumet Farms	9
Wyoming Whiskey	10	Angel's Envy	12
Crown Royal/Apple	9	Milam & Greene Rye	10

CRAFT BEER WALL

Want to pour your own craft beers from our tap wall? All you need to do is purchase a Brew Card from your server or bartender. Our draft wall will always have delicious seasonal beers available. All brands are priced on a per ounce basis.

Taste a little, or pour a pint. The choice is yours.

Don't want to purchase a card? No problem at all. Our friendly staff will pour any of our beers for you so you can relax and enjoy the overall experience.

BRUNCH COCKTAILS

OAK BLOODY MARY svedka vodka. zing zang mix. liquid smoke. olive juice. kennesaw fresh lime + lemon juice. pepper. hot sauce. chili-lime salt rim. *available with charleston veggie mix	10
HOUSE MIMOSA house sparkling wine. natalie's fresh OJ.	6
SPELLBINDING SPRITZ aperol apéritif. sparkling wine. natalie's fresh lemon juice. butterfly pea tea syrup.	8
FALL SANGRIA hiram walker apricot brandy. gran gala orange liqueur. pear syrup. natalie's fresh OJ. impero merlot.	8
TWENTY-TWO patrón reposado tequila. JF hayden's lychee liqueur. lychee syrup. natalie's fresh lime juice. rosé wine. saline.	10
ESPRESSO MARTINI grey goose vodka. mister black coffee liqueur. espresso. cold brew. liquid cane syrup.	12
CARAJILLOS OLDER BROTHER patrón reposado tequila. licor 43. espresso.	13
DON'T MIND IF I DEW veridoshé ginesis zero-proof gin. honeydew juice. ginger simple syrup. saline. tonic water. fresh lime juice.	11
WHEN IN SICILY veridoshé ginesis zero-proof gin. earl grey simple syrup. saline. cardamom. fresh lemon juice.	11

Bottomless Mimosas \$19.95

LA Colombe Cold Brew Coffee Can \$5

Espresso \$3

Saratoga Sparkling Water \$4

Evian Still Water \$4

CRAFT BEER + CIDER

Kona Big Wave Golden Ale 4.4%	6	Left Hand Milk Stout 6.0%	7
Sierra Nevada Pale 5.6%	7	Terrapin Luau Krunkles IPA	6.5
Sam Adams Boston Lager 4.9%	7	Toppling Goliath Pseudo Sue Pale Ale 5.8%	7
First Magnitude Wakulla Hefeweizen 5.4%	6	Unseen Creatures "Time Moves Slow" Kölsch 5.4%	7
Narragansett American Lager 5.0% (16 oz. can)	6	Founders All Day IPA 4.7%	6
Guinness Draught 16 oz. 4.2%	8	Long Drink Flavors 5.5%	7
Original Sin Black Widow Cider 6%	8	Dry Wrought Seasonal Mulled Cider 5.5%	7
Bells Two Hearted IPA 7.0% (16 oz. can)	9	Six Point Bengali IPA 6.6%	7
Cypress & Grove Well & Good IPA 6.9%	6	Strawberry Orange Mimosa Blonde Ale 5%	6
Cigar City Maduro Brown Ale 5.5%	5.5	Unseen Creatures "Suits & Skills" Red Ale 5.2%	7
Heineken 0.0 NA 0%	6.5	Stella Artois 5.2%	7
Dogfish Head Seaquench Sour 4.9%	6.5	Walking Tree Babycakes Stout 5.1%	8

WINE & CHAMPAGNE

REDS	BTG	BTB
Impero House Cabernet Sauvignon	5	----
Impero House Merlot	5	----
Ferro 13 Nerd Nero D'Avola	10	38
Don Genaro Cabernet Sauvignon	8	30
Romulo Malbec	7	28
Latitude 38 Pinot Noir Reserve	10	38
Annabella Cabernet Sauvignon	----	46
Primrose Trail Pinot Noir Reserve	----	44
WHITES	BTG	BTB
Albertoni Chardonnay / Pinot Grigio	5	----
Terra Rosato Still Rosé	7	28
Villa Marin Chardonnay	7	28
Ponga Sauvignon Blanc	9	36
Villa Marin Pinot Grigio	7	28
Echo Bay Sauvignon Blanc	10	38
Parolvini Prosecco (187 mL)	10	----
House Sparkling Brut/Rosé	5	30
Moët & Chandon Imperial	----	110

SNACKS	
BREADED STUFFED JALAPEÑOS deep fried jalapeño peppers. house pimento cheese filling. southern dippin' drizzle.	10
PRETZEL & DIP warm salted bavarian pub pretzel. kale + artichoke dip. shaved parmesan.	12
FISH FRY seasoned + fried mahi mahi bites. lemon zest. house lemon tartar sauce.	14
WHIPPED FETA whipped feta. chili oil. crumbled pistachio. thyme. kalamata olives. olive oil. ciabatta crostini.	12
WINGS brined chicken wings served naked or deep-fried. oak hot honey drizzle. bleu cheese or ranch dressing.	14
HOT HONEY CAULIFLOWER seasoned + fried cauliflower. honey. sriracha + spice blend. white truffle oil.	10

FIXINS

TRI COLOR CARROTS 6	WAFFLE FRIES 6
GRILLED ASPARAGUS 6	FINGERLING MASH 7
HOUSE/CAESAR SALAD 6	CHEESE GRITS 5
SAUTEED BROCCOLINI 6	SWEET FRIES 7
SAUTEED KALE 5	TATER TOTS 6
MAC + CHEESE 10	GARLIC MASH 6

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EVENING PLATES

FILET MIGNON* fire grilled angus filet mignon. rosemary demi. fried onions. garlic mash. grilled asparagus. add shrimp skewer \$7.	SWEET TEA SHORT RIB boneless angus short rib. onion + garlic. sweet tea demi. smashed fingerling potatoes. candied heirloom carrots.
34	34
SEAFOOD OF THE DAY GF fresh seafood. sun-dried tomato cream sauce. artichoke jasmine rice. veggie of the day.	CHICKEN + WAFFLE brined + fried chicken thighs. golden malted waffle. oak hot honey.
31	20
PENNE ALLA VODKA GF penne pasta. house made vodka sauce. heavy cream. parmesan cheese. fresh basil. + chicken breast \$5. sautéed shrimp \$7. filet tips \$10	COUNTRY PORK CHOP* breaded + fried pork chop. fehrenbacher sausage gravy. white cheesy grits. fried egg. green onion.
22	25
GRILLED RIBEYE* fire grilled angus boneless ribeye. gorgonzola crumble. grilled onion. balsamic reduction. garlic mash. choice of side. add shrimp skewer \$7.	SHRIMP+ GRITS GF sautéed jumbo shrimp. white cheesy grits. crumbled bacon. spices. heirloom tomato. green onion. roasted red peppers.
51	29

BURGERS & SUCH

GRILLED CHEESE + TOMATO SOUP 14



fire roasted tomato soup. smoked gouda +
white cheddar cheese. ciabatta bread.
add fried chicken \$3. grilled chicken \$5
bacon \$2. avocado \$1.5

CHICKEN SANDWICH 16

grilled chicken breast. pesto aioli. fresh
mozzarella. red tomato. bibb lettuce.
brioche bun. seasoned waffle fries.
gluten free bun \$2. sweet fries \$1

MAHI MAHITACOS 18

blackened mahi mahi. cotija cheese. lime +
onion + mango pico de gallo. fresh cilantro.

OAK SMASHBURGER* 18

angus beef. sharp cheddar cheese. grilled
onions. house pickle. special sauce. seasoned
waffle fries. brioche bun.
add bacon \$2. avocado \$1.5.
fried egg \$1. gluten free bun \$2.
sweet fries \$1. beyond burger \$2

SALADS	
CHOPPED CAESAR— chopped baby gem lettuce. shaved parmesan. seasoned croutons. house made caesar dressing.	14
QUINOA BOWL GF red + white quinoa. crumbled goat cheese. heirloom tomato. sweet potato + black bean mix. fresh avocado. kale. sunny-side egg. dijon vinaigrette.	15
PEAR + GORGONZOLA GF mixed greens. red onion. fresh pear. heirloom tomato. gorgonzola crumbles. candied pecans. dijon vinaigrette.	15
SOUTHWEST SALAD GF baby arugula. heirloom tomato. avocado. corn. cotija cheese. basil vinaigrette.	14
+ chicken breast \$5 + filet tips \$10 + sautéed shrimp \$7 + fried/grilled tofu \$4	

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SOUTHERN COCKTAILS

WHITE LOTUS elleven vodka. st germain elderflower liqueur. coconut milk. pineapple juice. fresh lime juice. rosemary simple syrup.	14
DUCHESS OF EARL engine gin. rockeys botanical liqueur. earl grey simple syrup. fresh lemon juice. fever tree sicilian lemonade. lavender tincture.	14
STRAWBERRY MOON awayuki strawberry gin. JF hayden lychee liqueur. rockeys botanical liqueur. ginger simple syrup. fresh lime juice. sprite + soda water.	15
HONEYDEW ME cazadores blanco tequila. honeydew juice. amontillado sherry. agave syrup. fresh lemon juice. jalapeño. fresh mint.	15
PRICKLY PEARADOX pa'lante silver mexican rum. golden falernum spice liqueur. prickly pear syrup. fresh lime juice. coca cola topper. fresh mint.	14
FIRE & FLOWERS arette reposado tequila. ilegal mezcal. ginger liqueur. hibiscus passion fruit syrup. rosemary simple syrup. fresh lemon juice.	15
SOUTHERN SOUR evan williams bourbon. disaronno amaretto liqueur. campari liqueur. simple syrup. egg white. angostura bitters. fresh lemon juice.	15
SMOKED PECAN OLD FASHIONED pecan infused buffalo trace bourbon. turbinado 4-spice pecan simple syrup. chocolate bitters. smoked glass.	15
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